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WINES, ETC. ETC. ETC.

BY THE
AUTHOR OF THE MODERN COOKERY.

DERBY:

PRINTED BY AND FOR H. MOZLEY, BROOK-STREET.

and sold by

COWIE, LOW AND CO. POULTRY, LONDON.

1826.

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THE MODERN CONFECTIONARY.

DRYING AND CANDYING.

Clarified Sugar.

THE great and first process in confectionary is, that of preparing sugars, which must be done as follows: To two pounds of lump sugar put one quart of water into a preserving-pan over the fire; when warm, add the whites of two eggs beaten up with a little water. Boil, skim, simmer it till clear, and pass it through a fine straining-bag.

First Degree, or Candy Sugar.

Boil clarified sugar till smooth. To know which, dip a spoon into it, nip it with the finger and thumb, open them immediately, and if a small thread draws between and directly breaks, and remains as a drop on the thumb, it is in some degree smooth. Give it another boil, it will draw into a larger string, and

will have acquired the first degree. If this is wanted for figures put in a little vinegar, it will not be so brittle.

Second Degree, or Blown Sugar.

For this the sugar must be boiled still longer; dip in the spoon and shake off what sugar you can into the pan. Then blow with the mouth through the holes, and if bladders or bubbles blow through, you may be certain of its having acquired the second degree.

Third Degree, or Feathered Sugar.

This may be ascertained by boiling it longer than the last mentioned degree. Shake it over the pan, and give it a sudden flit behind you; if done, the sugar will fly off like feathers.

Fourth Degree, or Crackled Sugar.

Boil the sugar still longer than in the preceding; dip in a stick, and immediately put it in a pot of cold water, which must be standing by you. Draw off the sugar that hangs to the stick into the water; if it becomes hard, and snaps in the water, it is done; but if otherwise, it must boil till it will.

Fifth Degree, or Carimel Sugar.

The sugar in this must be boiled still longer than in any of the former operations.

Dip a stick first into the sugar, then into cold water, and if, the moment it touches the cold water, it snaps like glass, it will be at carmel height, which is the highest and last degree of boiling sugar; the fire must not be fierce, for fear of burning the sugar, which will discolour and spoil it.

Red Colour.

Boil an ounce of cochineal in half a pint of water for five minutes; add half an ounce of cream of tartar, and an equal quantity of pounded alum. Boil all together over a slow fire for ten minutes. Dip a pen into it, write with it on white paper, and if it show the colour clear it is done. Take it off, add two ounces of sugar, and, when settled, pour it into a bottle, and stop it well for use.

Blue Colour.

This must be used as soon as made. Put a little warm water in a plate, and rub an indigo stone in it till of the colour you wish it. The more you rub, the higher the colour will be.

Green Colour.

Trim spinage leaves, boil them for half a minute in water. Strain it off clear, and it will be fit for use.

Yellow Colour.

Rub gamboge on a plate with a little water in it. Or take the heart of a yellow lily, infuse the colour in milk-warm water, and preserve it in a bottle well stopped.

Devices in Sugar.

Steep some gum-tragacanth in rose water ; and with some double-refined sugar make it into a paste. Colour it to your fancy, and make up the device in any form you think proper. Moulds are made in various shapes for this purpose ; and the devices will make pretty ornaments for iced cakes.

Sugar of Roses in Figures.

Chip off the white part of some rose-buds, and dry them in the sun. Pound an ounce very fine ; take a pound of loaf-sugar, wet it in rose water, and boil it to candy height ; put in the powder of roses, and the juice of a lemon. Mix well together ; put it on a pie-plate, and cut it into lozenges, or any kind of shapes or figures according to your fancy. If wanted as ornaments for a dessert, gild or colour them as you please.

Peppermint Drops.

To thirty drops of oil of peppermint, add two pounds of sugar, beaten and sifted fine through a lawn sieve, with the whites of three

eggs, and a small quantity of orange-flower water; beat them well together, and, with a tea-spoon, drop it on fine paper to whatever size you wish, put them on the hearth to dry, and the next day they will be fit for use.

Bergamot Drops.

These may be made the same as the preceding, only instead of oil of peppermint put in a little essence of bergamot.

Lemon Drops.

Dip a lump of loaf sugar in water, boil it stiffish, take it off, rub it with the back of a silver spoon to the side of the pan; grate in some lemon-peel, boil it up, and drop it on paper. If you want it red, put in a little cochineal.

Another way.

Put half a pound of pounded loaf sugar finely sifted in a plate, and squeeze three or four lemons over it; mix it well with a spoon till it makes a thickish paste, and cover half a sheet of paper with drops the size of a farthing, place it in the stove with a slow fire till it is quite dry, then take them off the paper. If you choose you may add some of the skin of the lemon rasped or grated.

Raspberry, or Currant Drops.

Put half a pound of pounded loaf sugar on

a plate, then a quantity of raspberries, or currants, which must be squeezed through a sieve; add the juice to the sugar till it makes a paste of a thickish consistency, drop it on fine cap-paper, and place it on the stove till dry.

Ginger Drops.

Beat two ounces of fresh candied orange-peel in a mortar, with a little lump sugar, till it becomes a fine paste; then mix one ounce of the strongest and best powdered ginger with one pound of lump sugar; wet the sugar with a little water; boil all together to candy, and drop it on paper.

Violet Drops.

Squeeze six lemons in some pounded sugar, mix well together with a wooden spoon, add two spoonfuls of the essence of violets, and a little blue mixed with gum to colour it; stir it over the fire three or four minutes, drop it from a knife, on writing-paper, about the size of lemon drops, and make them round: let them stand till cold.

Barley Sugar Drops.

Make these the same way as barley sugar; when boiled, rasp in the rind of two lemons, drop it on the marble in round drops the size of a shilling; let them stand till cold, then

put them up in papers, and as you take them off the marble put them in powdered sugar, which you must have ready at your side.

Chocolate Drops.

Put a pound and a half of chocolate on a pewter-plate; set it in the oven to warm it, then put it into a copper stewpan, with three quarters of a pound of powdered sugar; mix well over the fire, take it off, and roll it in pieces the size of small marbles; put them on white paper, which must be taken hold of by each corner, and lifted up and down, that the paper may touch the table each time; by that means the drops will be flat, about the size of a sixpence; put some sugar nonpareils over them, and cover all that is on the paper, then shake them off, let them stand till cold, then put them in a papered box.

Barberry Drops.

Cut off the black tops; then bake the fruit till soft enough to pulp through a sieve into a basin; then set the basin in a saucepan of water, or on a hot hearth, and stir it till it grows thick. When cold, put to every pint a pound and a half of lump sugar, pounded and sifted through a lawn sieve. Beat the sugar and juice together three hours and a half if a large quantity, but two and a half

for less ; then drop it on sheets of white thick paper.

Fruit that is not so sour, will require less sugar. To know if there be enough, mix it well and then drop ; if it run, there is not enough sugar, and if there is too much it will be rough. A warm room will dry them.

Black Currant Drops.

The fruit should be gathered as dry as possible and picked very clean ; then bake it a short time, and pass it through a sieve. To every pint of fruit put a pound and a quarter of good lump sugar, pounded and sifted ; boil it gently an hour, stirring it all the time ; drop it on tin plates, and put them into a hot stove till quite dry.

Damson Drops.

Choose the finest damsons that are to be met with, they ought to be very dry and ripe. Put them in a slow oven till the skins are cracked, then pass them through a fine sieve, and to every pint of pulp, put a pound and a quarter of fine lump sugar, pounded and sifted, mix it well with a wooden spoon, and boil it slowly for half an hour ; then drop it on tin plates, and place them in a stove till they are thoroughly dry, afterwards put the drops into a tin box with papers between the layers, and keep them in a very dry place.

Orange Drops.

Grate off the rind of four oranges, then squeeze out the juice, and also the juice of two lemons, mix all with a pound of good lump sugar, pounded and sifted; beat them well with a wooden spoon, put it over the fire for a few minutes, then drop it on paper: place them in a stove with a slow fire till they are quite dry, then put them in a tin box and keep them in a dry place.

Apricot Drops.

Pare some fine full grown apricots, boil them in a very small quantity of water till they will mash small; then take out the stones, and to every pint of pulp put a pound of fine lump sugar, pounded and sifted; mix it well and scald it a few minutes over the fire, then drop it upon tin plates, and place them in a stove till dry. When thoroughly dry, put them in a tin box and keep them in a dry place.

Barley Sugar.

Put some sirup into a saucepan with a spout, boil it till it comes to carimel, and scum it well. Prepare a marble stone with butter to prevent sticking, pour the sirup gently along the marble in long sticks of what thickness may be liked; twist it, while hot, at each end, and let it remain till cold. The grated rind

of lemon, boiled in the sirup, gives a pleasant flavour to barley sugar.

Rock Sugars of all colours.

Boil a pint of sugar almost to carimel ; mix the white of an egg with powdered sugar, make it very thick ; take the sirup off the fire, put the egg and sugar into it, and stir it round in the pan with a large spoon. Have a sieve prepared (you must be very quick or it will come over the pan) pour it into the sieve, and when cold it will be quite hard. Mix what colour you choose with the eggs and sugar.

Lemon Prawlongs.

Peel some lemons, and take off all the pith ; cut the yellow rind in pieces an inch long, and the tenth part of an inch wide ; have a pan of boiling sirup on the fire ; boil it till it comes to carimel. Put the prawlongs in, and stir with a wooden spoon till cold ; put them in a sieve, shake them to let the sugar that does not stick to them go through the sieve ; put them in a box, and keep them in a dry place.

Orange Prawlongs.

These may be done the same way.

Pistachio Prawlongs.

Put pistachio kernels into a preserving-pan with sirup ; boil it till it comes nearly to cari-

mel; stir them till they are covered with sugar, and give them two coats like burnt almonds; these will be white. If wanted to be red, put cochineal in with the nuts; when they come off the fire separate them.

Orange-Flower Prawlongs, White.

Gather orange-flowers, separate the leaves, and, when quite dry, put them into a sirup that boils nearly to a carimel, and stir them till cold; pick them into a sieve, breaking those that stick together, then put them into another sirup, giving them two coats. When they are done, separate them, and keep them in a dry place.

Orange-Flower Prawlongs, Red.

Make them in the same manner as the white ones, and add cochineal, or any colour that may be fancied.

Burnt Filbert Prawlongs, White.

Put the kernels on a sheet of tin or copper, and roast them in an oven: boil some sirup till it is nearly carimel, put the filberts in, and stir till cold; pick them into a sieve, separating those that stick together; put them into another sirup, for they must have two coats of sugar. When done, pick them from each other, and keep them in a dry place.

Burnt Filbert Prawlongs, Red.

These may be made as the preceding, only colouring them with cochineal.

Burnt Almond Prawlongs, White.

Take fine Jordan almonds, sift, put them into sirup that boils almost to carimel, and stir till cold; pick them into a sieve, break those that stick together, then have another pan of sirup to give them two coats. When done, pick them from each other.

Burnt Almond Prawlongs, Red.

Make these like the white ones, and colour them with cochineal.

Orange Jumbals.

Pare Seville or other oranges very thin, cut the peel into small rounds, and put them on a sieve into a stove for four or five hours; boil some sirup for a quarter of an hour, put in the jumbals, and boil them up three or four times. Drain, put them on a sieve, in a hot stove, where they must remain two or three days, till dry; put them into a tin box, and keep them in a dry place.

Meringues, White, in the shape of Eggs.

Whisk up the whites of four eggs to a strong froth, stir in very gradually five or six table spoonfuls of fine lump sugar, pounded

and sifted, and the peel of two lemons grated. Lay a wet sheet of paper on a tin, and with a spoon drop the mixture into an oval form; sift sugar over and bake them in a moderate oven a nice colour. When done, take a little of the inside out and put in apricot or any kind of jam, stick them together and lay them in a warm place, or before a fire, to dry.

Meringues, Red.

These may be made the same as the above, only colouring them with cochineal.

Candied Horehound.

Horehound must be boiled till the juice is all out. Boil up some sugar to feather height, put the juice to the sugar, and let it boil till it is again the same height. Stir it against the sides of the sugar-pan till it begins to grow thick, then pour it into a paper case that is dusted with fine sugar, and cut it into squares. You may dry the horehound and put it into the sugar finely powdered and sifted. Keep in a dry place.

Candied Ginger.

Beat two pounds of fine loaf sugar, put one pound in a tossing-pan, with as much water as will dissolve it, and one ounce of race ginger grated fine, stir them well together over a very slow fire till the sugar begins to boil,

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then put in the other pound, and keep stirring it till it grows thick ; take it off the fire, drop it in cakes upon earthen dishes, set them in a warm place to dry, and they will look white and be very hard and brittle.

Candied Lemon Peel.

The peels must have been preserved. Wash the sirup from them, and put them on a sieve to drain. Boil the sirup in which they were preserved till it is blow height, and put in the peels ; when they are well covered with sugar take them out, put them on a wire to drain, and let them stand till cold. Put them in tin boxes and keep them dry.

Candied Orange Peel.

These must be done in all respects like the lemon peels.

Another way to Candy Lemon or Orange Peel.

Cut lemons or oranges long ways, take out all the pulp, put the rinds into a pretty strong salt and hard water six days, then boil them in a large quantity of spring water till they are tender, take them out and lay them on a hair-sieve to drain : make a thin sirup of fine loaf sugar, a pound to a quart of water, put in the peels and boil them half an hour, or till they look clear ; have ready a thick sirup made of fine loaf sugar, with as much water

as will dissolve it, put in the peels, and boil them, over a slow fire, till the sirup candies about the pan and peels, then take them out, grate fine sugar over them, lay them on a hair-sieve to drain, set them in a stove, or before the fire to dry, and keep them in a dry place for use. Do not cover the saucepan when you boil either lemons or oranges.

Candied Citrons, whole or in quarters.

Put preserved citrons, whole or in quarters, into warm water, then into a sieve to drain. Boil the sirup in which they were preserved till it is blow height, and put in the citrons; when they are well covered with sugar take them out and let them drain well; put them on wires and dry them thoroughly in a stove, then put them into tin boxes and keep them dry.

Orange Chips.

Take the best Seville oranges, pare them aslant, a quarter of an inch broad, (if you can keep the paring whole it looks prettier) when you have pared them put them in salt and spring water for a day or two, then boil them in a large quantity of spring water till they are tender, and drain them on a sieve: have ready a thin sirup made of a quart of water and a pound of fine sugar, boil them (a few at a time to keep them from breaking) till

they look clear, then put them into a sirup made of fine loaf sugar, with as much water as will dissolve it, and boil them to a candy height : when you take them up, lay them on sieves, grate double-refined sugar over them, put them in a stove, or by the fire to dry, and keep them in a dry place for use.

Burnt Almonds.

Put two pounds of loaf sugar and two pounds of almonds into a stewpan, with a pint of water, set them over a clear coal fire, let them boil till you hear the almonds crack, take them off, and stir them about till they are quite dry ; put them in a wire sieve and sift all the sugar from them, put the sugar into the pan again with a little water, give it a boil, put four spoonfuls of scraped cochineal to the sugar to colour it, put the almonds into the pan, keep stirring them over the fire till they are quite dry, put them into a glass and they will keep twelve months.

Candy Angelica.

Take it when young, cut it in lengths, cover it close, and boil it till it is tender ; peel it, and put it in again, let it simmer and boil till it is green, take it up, and dry it with a cloth. To every pound of stalks put a pound of sugar ; put the stalks into an earthen pan, beat the sugar and strew it over them,

let it stand two days, then boil it till it is clear and green, and put it in a cullender to drain: beat a pound of sugar to powder, strew it on the angelica, lay it on plates to dry, and set them in the oven after the pies are drawn. Three pounds and a half of sugar is enough for four pounds of stalks.

Apricot Chips.

Take preserved chips, warm and drain off the sirup; cut them what size you like, put them on a sieve as you cut them; dust sugar through a bag over, and put them in a stove; let them remain there two days, changing the sieve once, or they will stick: when dry, paper and put them in a box.

Pine Apple Chips.

Do these in the same manner as the apricot chips.

Candied Cassia.

Powder about a tea-spoonful of brown cassia, with a little musk and ambergris. Boil a quarter of a pound of sugar to candy height, mix in the powder and pour it into saucers: they must be buttered thin, and when cold the whole will slip out easily.

Candy any sort of Flowers.

Break the best treble-refined sugar into lumps, dip it piece by piece into water, put them into a vessel of silver, and melt them over the fire ; when it just boils, strain it, set it on the fire again, and let it boil till it draws in hairs, which may be perceived by holding up the spoon ; then put in the flowers, and set them in cups or glasses : when it is of a hard candy, break it in lumps, and lay it as high as you please ; dry it in a stove, or in the sun, and it will look like sugar-candy.

To make Citron.

Quarter a melon and take out all the inside, then put into the sirup as much as will cover the coat ; let it boil in the sirup till the coat is as tender as the inward part, then put them in the pot with as much sirup as will cover them ; let them stand two or three days that the sirup may penetrate through them, and boil the sirup to candy height, with as much mountain wine as will wet the sirup, clarify it, and boil it to candy height ; then dip in the quarters, lay them on a sieve to dry, and set them before a slow fire, or put them in a slow oven till dry. Observe that the melon is but half ripe, and when they are dry, put them in deal boxes in paper.

Candy Cherries, or Green Gages.

Dip the stalks and leaves in white wine vinegar boiling, then scald them in sirup; take them out and boil the sirup to candy height; dip in the cherries, and hang them to dry with the cherries downwards; dry them before the fire, or in the sun: take the plums, after boiling them in a thin sirup, peel off the skin, and candy them; hang them up to dry.

Apricot Paste.

Pare and stone some apricots, boil them in water till they will mash quite small; put a pound of double-refined sugar in a preserving-pan, with as much water as will dissolve it, boil it to sugar again, take it off the stove, and put in a pound of apricots; let it stand till the sugar is melted, then make it scalding hot, but do not let it boil, pour it into dishes, or cups, set them in a stove, when they are stiff enough to turn out, put them on glass plates, turn them, as you see occasion, till they are dry.

Raspberry Paste.

Mash a quart of raspberries, strain one half, and put the juice to the other half, boil them a quarter of an hour, put to them a pint of red currant juice, let them boil altogether till

the berries are enough; put a pound and a half of double-refined sugar into a clean pan, with as much water as will dissolve it, and boil it to a sugar again, then put in the berries and juice, give them a scald, and pour it into glasses or plates; put them into a stove to dry, and turn them as you see occasion.

Gooseberry Paste.

Take a pound of red gooseberries when they are full grown and turned, but not ripe, cut them in halves, and pick out all the seeds; have ready a pint of currant-juice, boil the gooseberries in it till they are tender, put a pound and a half of double-refined sugar into a pan, with as much water as will dissolve it, and boil it to sugar again; put all together and make it scalding hot, but not to boil, pour it into plates or glasses the thickness you like, and dry it in a stove.

Currant Paste, either Red or White.

Pick the currants, put a little juice to them to keep them from burning, boil them well, and rub them through a hair-sieve, then boil it a quarter of an hour. To a pint of juice put a pound and a half of double-refined sugar sifted, shake in the sugar, when it is melted pour it on plates, dry it as the other pastes, and turn it into what form you please.

Apple Paste.

Choose the golden pippins, pare them, take out the cores, and cut them into thin slices; put them in a jar, covering them closely, and set it over the fire in a pot of boiling water till it becomes a pulp. To a pound of pulp add the same weight of double-refined sugar, pounded and sifted; set the pulp over the fire in a stew-pan, and boil it till it becomes thick; take it off and let it cool, and put in the sugar, keeping it stirring; then set it over the fire again to scald, but not to boil; with a spoon lay it on plates to dry, and set them in a stove, turning them twice a day till they are dry.

Almond Paste.

Pound half a pound of sweet, and one dozen single bitter almonds, with a little water, only just to keep them from oiling. Put the paste into a saucepan, with half a pound of powdered sugar; mix it well together, put it on a slow fire, and rub it about with a wooden spoon: if the spoon does not touch the bottom of the pan, it will burn. When it does not stick to the pan, and comes out whole, it is done. Flour the dresser that it may not stick to it.

Orgeat Paste.

Pound two pounds of sweet, and one pound

of bitter almonds, with a little water, and boil two quarts of sirup till it comes to blow. Mix the almonds with it, and stir it over the fire till very stiff; stir it all the time with a spaddle, or it will burn at the bottom; when cold put it in pots, and tie a bladder over the paper.

Currant Clear Cakes.

To four quarts of currants, picked and washed, put one quart of water, boil them well, then run it through a jelly-bag. To a pint of jelly put a pound and a half of double-refined sugar, pounded and sifted through a hair-sieve; set the jelly on the fire, when it has just boiled up shake in the sugar, stir it well, then set it on the fire again, make it scalding hot to melt the sugar, but do not let it boil, then pour it on clear cake glasses or plates, when it is jellied, before it is candied, cut it in rounds or half rounds, this will not knot; dry them the same way as the apricot paste.

White currant clear cakes are made the same way; but observe, that as soon as the jelly is made you must put the sugar to it, or it will change the colour.

Violet Cakes.

Take the finest violets you can get, pick off the leaves, beat the violets fine in a mor-

tar, with the juice of a lemon ; beat and sift twice their weight of double-refined sugar, put the sugar and violets into a saueepan, set it over a slow fire, keep stirring it gently till all the sugar is dissolved, if you let it boil it will discolour the violets, drop them in china plates : when you take them off, put them in a box, with paper betwixt every layer.

Apricot Cakes.

Seald a pound of ripe apricots, and as soon as you find the skin will come off, peel them and take out the stones, and beat them in a marble mortar to a pulp. Boil half a pound of double-refined sugar, with a spoonful of water, skim it exceedingly well, then put in the pulp of the apricots, let them simmer a quarter of an hour over a slow fire, stir it gently all the time ; pour it into shallow flat glasses, turn them out upon glass plates, put them in a stove, and turn them once a day till they are dry.

Gooseberry Cakes.

Take red gooseberries when full ripe and pick them. To a pound of gooseberries add a quarter of a pound of loaf sugar, pounded and sifted ; boil them very fast over a quick fire, till it becomes so thick that it will leave the stew-pan. Put it on plates, and set it in

the sun to dry ; then cut it out into small cakes, and further dry them.

Orange Cakes.

Take Seville or China oranges, clean them from the pulp and kernels ; boil them in three separate waters till they are tender ; then beat them fine in a marble mortar, with rather more than their weight of double-refined sugar, pounded and sifted ; beat it fine, and spread it on plates, then expose it to the sun a few days, stamp out little cakes, and dry them either in the sun or in a stove.

Lemon Cakes.

These may be made in the same manner as the above.

Orange Biscuits.

Pare the oranges, not very thick, put them into water, but first weigh the peels ; let it boil till very tender ; beat it in a marble mortar till it is a fine smooth paste : to every ounce of peels put two ounces and a half of lump sugar, pounded and sifted, mix them well together in the mortar, then spread it on plates, and set it in an oven a little warm, or before the fire ; when it feels dry upon the top, cut it in what shape you please, turn them into another plate, and set them in a stove till they are dry : where the edges look rough, when it is dry, they must be cut off with scissors.

White Cakes like China Dishes.

Take the yolks of two eggs, two spoonfuls of white wine, as much rose-water, some caraway seeds, and as much flour as will make it a paste stiff enough to roll very thin: if wanted like dishes, bake them upon dishes buttered; cut them out into what work you please to candy. Take a pound of fine sugar, pounded, sifted, and perfumed, the white of an egg, and three or four spoonfuls of rose-water, stir it till it looks white; when the paste is cold, do it with a feather on one side: this candied, let it dry; do the other side also, and dry it.

Dried Barberries.

After warming some preserved barberries, put them on a sieve to drain well; then put them on tin or other plates, strew well sifted good lump sugar over them, and put them into the stove till quite dry. Put them in a tin box with paper between them, and keep them in a dry place.

Dried Currants, Red or Black.

These may be dried exactly the same as the barberries.

Dried Cherries.

Stone morello cherries, and to every pound of cherries put a pound and a quarter of fine

sugar, beat and sift it over the cherries, let them stand all night, take them out of the sugar, and to every pound of sugar put two spoonfuls of water, boil and scum it well, then put in the cherries, and let the sugar boil over them; the next morning strain them, and to every pound of sirup put half a pound more sugar, let it boil a little thicker, then put in the cherries, and let them boil gently; the next day strain them, dry them in a stove, and turn them every day.

Another way.

Take eight pounds of cherries, and one pound of the best powdered sugar; stone the cherries over a deep basin, lay them one by one in rows, and strew a little sugar; thus do till the basin is full to the top, and let them stand till the next day; then pour them out into a preserving-pan, set them on the fire, let them boil quickly a quarter of an hour, then pour them again into the basin, and let them stand two or three days; take them out, lay them one by one on hair-sieves, and set them in the sun, or an oven, till they are dry, turning them every day upon dry sieves; if in the oven, it must be as little warm as you can just feel it when you hold your hand in it.

To dry Cherries with the Leaves and Stalks green.

Dip the stalks and leaves in the best vinegar boiling hot, and stick the sprig upright in a sieve till they are dry. In the meantime boil some double-refined sugar to sirup, dip the cherries, stalks, and leaves in the sirup, and just let them scald; lay them on a sieve, and boil them to candy height, then dip the cherries, stalks, leaves and all; stick the branches in sieves, and dry them as you do other sweetmeats.

To jar Cherries.

Stone twelve pounds of cherries, put them in a preserving-pan, with three pounds of double-refined sugar and a quart of water; set them on the fire till they are scalding hot, take them off a short time, set them on the fire again, and boil them till they are tender; sprinkle them with half a pound of double-refined sugar pounded, and scum them clean; put them into a bowl, and let them stand in the sirup three days; drain them through a sieve, take them out one by one and put them into a sieve; set them in a stove to dry, and as they dry turn them upon clean sieves: when they are dry enough, put a clean white sheet of paper in a preserving-pan, put all the cherries in, with another clean white sheet of paper on the top of them; cover them closely

with a cloth, and set them over a cool fire till they sweat; take them off the fire, let them stand till they are cold, and put them in boxes or jars to keep.

To dry Green Gage Plums.

Make a thin sirup of half a pound of single-refined sugar, and scum it well; slit a pound of plums down the seam, put them in the sirup, and keep them scalding hot till they are tender, (they must be well covered with sirup, or they will lose their colour) let them stand all night. Make a rich sirup; to a pound of double-refined sugar put two spoonfuls of water, scum it well and boil it almost to a candy; when it is cold drain the plums out of the first sirup, and put them in the thick sirup (be sure you let the sirup cover them) set them on the fire to scald till they look clear, then put them in a china bowl; when they have stood a week take them out, lay them on china dishes, dry them in a stove, and turn them once a day till they are dry. If wanted green, scald them with vine leaves, the same way as the green gages are done.

To dry Apricots.

Pare and stone a pound of apricots, and put them in a tossing-pan; pound and sift half a pound of double-refined sugar, strew a little amongst them, and lay the rest over

them; let them stand twenty-four hours, turn them three or four times in the sirup, then boil them pretty quick till they look clear; when they are cold take them out, lay them on glasses, put them into a stove, and turn them every half hour; the next day every hour, and after as you see occasion.

To dry Damsons.

Take four pounds of damsons. Make a sirup of one pound of lump sugar and about a pint of water; put in the damsons, let them stand on a little fire to keep them warm for half an hour; put all into a basin, cover them, and let them stand till the next day; then put the sirup from them, set it on the fire, and when it is very hot put in the damsons: this do twice a day for three days; then draw the sirup from them, lay them in a dish, and set them in a cool oven; turn them, and lay them upon clean dishes; set them in the sun, or in another oven, till they are dry.

To dry Peaches.

Pare the ripest peaches into water; take their weight in double-refined sugar; of one-half make a very thin sirup, put in the peaches, boil them till they look clear, then split and stone them; boil them till they are very tender, and lay them to drain: take the other half of the sugar and boil it almost to

a candy; put in the peaches, and let them lie all night; then lay them on a glass, and set them in a stove till they are dry. If they are sugared too much, wipe them with a wet cloth a little. Let the first sirup be very thin, a quart of water to a pound of sugar.

To dry Pears without Sugar.

Pare them and put them in an earthen pot, and bake them (not too soft;) put them into a white plate pan, put dry straw under them, lay them in an oven after bread is drawn, and every day warm the oven to the degree of heat as when bread is newly drawn. Within one week they must be dry.

To dry Mogul Plums.

Weigh some mogul plums, slit them up the sides, put them into a broad pan, fill it full of water, and set them over a very slow fire (take care that the skin does not come off;) when they are tender take them up, and to every pound of plums put a pound of sugar, strew a little on the bottom of a large basin, lay the plums in one by one, and strew the remainder of the sugar over them; set them in a stove all night, with a good warm fire; the next day heat them, set them in the stove again, and let them stand two days more, turning them every day; then take them out of the sirup, and lay them on plates to dry.

To dry Pear Plums.

Take two pounds of pear plums to one pound of sugar, stone them, fill them with sugar, lay them in an earthen pot, and put to them as much water as will prevent them burning; set them in an oven, let them stand till they are tender, then put them into a sieve to drain from the sirup; set them in an oven again until they are a little dry; smooth the skins as well as you can, and so fill them; set them in the oven again to harden; wash them in water scalding hot, and dry them well; then put them in the oven again, very cool, to blue them; put them between two pewter dishes, and set them in the oven.

The Filling for the above Plums.

Wipe the plums, prick them in the seams, put them in a pitcher, set them in a little boiling water, let them boil very tender, then pour most of the liquor from them, and take off the skins and the stones. To a pint of pulp put a pound of sugar well dried in the oven; let it boil till the seum rises, which take off very clean, put into earthen plates, dry it in an oven, and fill the plums.

To dry Jargonelle Pears.

Pare them very thin, and simmer them in a thin sirup; they must remain two or three

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days in the thin sirup: make a richer, and simmer them again; repeat this till they are clear; then drain, and dry them in the sun, or a cool oven a very little time. They may be kept in sirup, and dried as wanted, which makes them more moist and rich.

To dry Cucumbers.

Wash and drain the sirup from the cucumbers, and put them in a stove to dry; proceed as for barberries.

To dry Grapes in bunches.

Wash preserved grapes, put them on sieves in a stove, and turn them every day, changing the sieves; when dry, put them in boxes for use, and keep them in a dry place.

To dry green Apricots, Oranges, Plums, and Cherries.

These may be dried in the same way. They must be quite dry before putting into the boxes, or they will grow sour and be full of maggots.

To dry Apples.

Choose nonpareils, or any sharp fine-flavoured apple; put them into a cool oven; when they are well warmed take them out, and, when cold, put them in again; repeat the same five or six times: when they begin

to feel soft, squeeze them very carefully, and flatten them by degrees; let them remain in the oven, after they are flattened, till sufficiently dry.

CHAPTER II.

LOZENGES AND COMFITS.

Lozenges for a Cough.

CLEAN and scrape roots of marshmallows freshly taken out of the earth, boil them till quite soft, take them out of the water, beat them in a marble mortar to a smooth paste, and pass it through a sieve. Boil a pound and a half of loaf sugar in six or seven ounces of rose-water, to a solid consistence; whisk it up with a quarter of a pound of the marshmallow pulp: after which, place it over a gentle heat to dry up the moisture, stirring it all the time; and, when a good paste is formed, empty it on paper brushed over with oil of sweet almonds, roll it out with a rolling-pin, cut it into lozenges with a lozenge cutter, and dry them in a stove.

Lozenges for the Heartburn.

Beat a pound of chalk to powder in a mortar, with a pound and a half of loaf sugar, and one ounce of bole-ammoniae; mix them well together, and put in something to moisten them, to make it a paste; make them into small lozenges, and dry them on a stove, shaking them sometimes.

Lozenges for a Cold.

Beat two pounds of loaf sugar in a mortar; dissolve six ounces of Spanish liquorice in a little warm water; one ounce of gum-arabic dissolved; add a little oil of anise-seed; mix them well to a proper consisteney, cut them into small lozenges, and dry them on a stove.

Peppermint Lozenges.

Beat and sift a pound of lump sugar, dissolve an ounce of gum-arabic in a little water; mix these up with powdered starch, work it into a fine paste with the hand, add a few drops of oil of peppermint, and roll it out; cut them out with a lozenge cutter, and dry them on a stove.

Ginger, lemon, and many other kinds of lozenges may be made in the same way.

Caraway Comfits.

Boil sirup to a blow, mix it with fine starch

that has been softened with a small quantity of water and made very smooth. In another vessel dissolve some gum-arabic in warm water. Put dusted caraway-seeds into a shallow pan that may be hung over a clear slow fire or stove ; add a little of the gum-arabic, and rub them about with the hands till they are quite dry ; then put some of the sirup and starch to them, and shake the pan well about to keep them separate. When the first sirup is dry add more gum-arabic, when that is dry more sirup, and so on till they are large enough. Give them three or four coats of gum-arabic, eight or nine of the sirup and starch, and three or four of clarified sugar ; be sure to have them well dried between each coating. They ought to be made over a charcoal fire, but, if great care be used, a common fire will do for a small quantity. The pan must never touch the fire.

Pearling Comfits.

This is done by letting sirup drop upon any substance, and by tossing them about in the pan during the dropping.

Almond and Cardamomom Comfits.

These, and all other comfits, are made in the same way as caraway comfits.

Long Comfits.

Cut preserved orange or lemon-peel into shreds smaller than straws and any length you please, and proceed as for other comfits.

Cinnamon Comfits.

Steep cinnamon in water a day or two, and proceed as for long comfits.

Peppermint Cakes.

Candy two pounds of raw sugar ; when a little cool put in sixteen drops of oil of peppermint ; pour it into a very shallow tin, and, when a little stiffened, cut it into what form you please.

Lemon Cakes.

Candy lump sugar, drop essence of lemon into it, and proceed as for peppermint cakes.

CHAPTER III.

CAKES, BISCUITS, ETC.

Sugar Icing for Cakes.

BEAT two pounds of double-refined sugar, with two ounces of fine starch, and sift it through a gauze sieve ; beat the whites of as many eggs as will be required to make the ingredients a proper thickness half an hour ; beat it in the sugar a little at a time, or it will make the eggs fall, and will not be so good a colour ; when you have put in all the sugar, beat it half an hour longer, then lay it upon the almond icing, and spread it even with a knife : if it be put on as soon as the cake comes out of the oven it will be hard by the time it is cold.

Almond Icing for Cakes.

Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine with rose-water, mix the almonds with the eggs lightly together, beat fine a pound of common loaf sugar, and put it in by degrees ; when the cake is enough, take it out, lay the icing on, and put it in to brown. If a few ounces of the almonds be bitter ones, it will be an improvement.

Bride Cake.

If the cake is to be large, take six pounds of fine flour well dried, six pounds of fresh butter, four pounds of loaf sugar, pounded and sifted, beat a quarter of an ounce of mace, the same of nutmegs; to every pound of flour put eight eggs, wash four pounds of currants, pick and dry them before the fire, stone and chop two pounds of good raisins, blanch a pound of sweet almonds, and cut them lengthways very thin, a pound of citron, one pound of candied orange, the same of candied lemon, and half a pint of brandy; work the butter with the hand to a cream, then beat in the sugar a quarter of an hour, beat the whites of the eggs to a strong froth, mix them with the sugar and butter, beat the yolks half an hour at least and mix them with the cake, then put in the flour, mace, and nutmeg, beat it well two hours, put in the brandy, and beat the currants and almonds lightly in, tie three sheets of paper round the bottom of the hoop, rub it well with butter, put in the cake, and lay the sweetmeats in three lays with cake betwixt every layer; after it is risen and coloured, cover it with paper before the oven is stopped up: it will take four hours baking. When it is done put on the almond icing, and when that is dry put on the sugar icing.

White Plum Cake.

To two pounds of flour well dried, take a pound of sugar beaten and sifted, one pound of butter, a quarter of an ounce of mace, the same of nutmeg, sixteen eggs, two pounds and a half of currants, picked and washed, half a pound of candied lemon, the same of sweet almonds, half a pint of brandy, three spoonfuls of orange-flower water; beat the butter to a cream, put in the sugar, beat the whites of the eggs half an hour, mix them with the sugar and butter, then beat the yolks half an hour, and mix them with the whites; it will take two hours beating; put in the flour a little before the oven is ready, mix the currants and all the other ingredients lightly in, just before you put it in the hoop. Two hours will bake it.

A fine Seed Cake.

Take a quarter of a peck of fine flour, a pound and a half of butter, three ounces of caraway-seeds, six eggs beaten well, a quarter of an ounce of cloves and mace beaten together very fine, some cinnamon beaten, a pound of sugar, a glass of rose-water, a pint and a half of yest, and a quart of milk; mix it all together lightly with the hands as follows: boil the milk and butter, then skim off the butter and mix with the flour and a little

of the milk ; stir the yest into the rest and strain it, mix it with the flour, put in the seed and spice, rose-water, sugar, and eggs ; beat it all up well with your hands lightly, and bake it in a hoop or pan, but be sure to butter the pan well. It will take an hour and a half in a quick oven to bake it.

Rich Seed Cake.

Take four pounds of the finest flour, and three pounds of fine sugar beaten and sifted ; mix them together, and dry them by the fire till you prepare the other ingredients : beat four pounds of butter with your hand till it is soft like cream ; beat thirty eggs, leaving out sixteen whites, and beat them and the butter well together ; put in four or five spoonfuls of rose or orange-flower water, and beat again ; take the flour and sugar, with six ounces of caraway-seeds, and strew them in by degrees, beating it up all the time for two hours ; put in a little cinnamon or ambergris as you please ; butter the hoop, and let it stand three hours in a moderate oven.

Common Seed Cake.

Rub two pounds of flour into half a pound of powdered sugar, one ounce of caraway-seeds beaten ; have ready a pint of milk, with half a pound of butter melted in it, and two spoonfuls of new yest, make it up into a

paste, set it to the fire to rise, flour the tin, and bake it in a quick oven.

Pound Cake.

A pound of flour, one of lump sugar sifted, one of currants, and the rinds of two lemons grated; mix all together by rubbing them between the hands; then put a pound of butter into a basin, and put the basin into hot water, when it is a little soft, beat it up with the hand till like cream: beat ten eggs till quite frothy, put one-third of them to the butter, and beat them up with the hand till well mixed; then put in half what is left, and mix well; put in the remainder, and mix well; when it sticks to the bowl it is well mixed; put in the flour, &c. and mix well together: have cake-hoops or tins papered, and put them in the oven.

Plum Cake.

To three pounds of fine flour well dried, a pound of sifted loaf sugar, three pounds of currants washed and dried, half a pound of raisins stoned and chopped, a quarter of an ounce of mace and cloves, a grated nutmeg, the peel of a lemon cut fine, and half a pound of almonds blanched and beaten with orange-flower water. Melt two pounds of butter in a pint of cream, but not hot; put to it a pint of sweet wine, a glass of brandy, the whites

and yolks of twelve eggs beaten separately, and half a pint of good yeast : put this by degrees into the dry ingredients, beating them an hour, then butter the hoop or tin, and bake it. Any candied fruit may be added if approved.

Queen Cakes.

Make these the same as the pound cake. They should be baked in tin shapes, which, when done with, should be wiped out while hot, but must never be washed.

Shrewsbury Cakes.

Beat half a pound of butter to a cream, then put in half a pound of flour, one egg, six ounces of loaf sugar beaten and sifted, half an ounce of caraway-seeds mixed into a paste, roll them thin, and cut them round with a small glass, on little tins, prick them and lay them on sheets of tin, and bake them in a slow oven.

Another way.

To a pound of butter beat and sift a pound of double-refined sugar, a little mace, and four eggs ; beat them all together with the hand till it is very light, and looks curdling, then shake in a pound and a half of fine flour, roll it thin, cut it into small cakes with a tin, and bake them.

Another way.

Take two pounds of flour, a pound of lump sugar finely sifted, mix them together (leave out a quarter of a pound to roll them in;) beat well together four eggs, four spoonfuls of cream, and two spoonfuls of rose-water, and mix them with the flour into a paste, roll them into thin cakes, and bake them in a quick oven.

Ratafia Cakes.

Take half a pound of sweet almonds, the same quantity of bitter, blanch and beat them fine in orange, rose, or clear water, to keep them from oiling, pound and sift a pound of fine sugar, mix it with the almonds, have ready the whites of four eggs well beaten, mix them lightly with the almonds and sugar, put it in a preserving-pan, set it on a moderate fire, and stir it quickly one way till it is pretty hot; when it is a little cool, roll it in small rolls, and cut it in thin cakes, put them on sugar-papers, and sift a little sugar over them as you are putting them into a slow oven.

Rout Cakes.

These may be made by dropping the above ingredients before it is put on the fire.

Rout Drop Cakes.

One pound of flour, half a pound of butter, and half a pound of lump sugar; make it into a paste, with two eggs, a table spoonful of sweet wine, and one of brandy; drop them on a tin plate: a short time bakes them.

Small Seed Cakes.

Dry half a pound of flour, rub into it a very little pounded sugar, one ounce of butter, one egg, a few caraways, and as much milk as will make a paste; roll it thin, and cut it with a wine glass. Bake them on tin plates.

Lemon Cake.

Beat the whites of ten eggs with a whisk for an hour, with three spoonfuls of rose or orange-flower water, then put in one pound of loaf sugar beaten and sifted, with the yellow rind of a lemon grated into it; when it is well mixed put in the juice of half a lemon, the yolks of ten eggs beaten smooth, and just before you put it into the oven stir in three quarters of a pound of flour; butter the pan, and one hour will bake it in a moderate oven. It should be baked in a shape.

Sponge Cake.

Beat up the yolks of six eggs with six

ounces of sifted loaf sugar, and a little orange-flower water: whisk the whites well, put them to the yolks and sugar, and stir the latter no more than will unite them together. Mix with the whole five ounces of fine flour; put the batter into tin melon shapes well buttered. Bake in a moderate oven; and, when done, take from the tin while hot.

Another way.

Dry one pound of flour, and one of sugar; beat seven eggs, yolks and whites apart; grated lemon-peel, and, with a spoonful of brandy, beat the whole together for an hour. Bake in a mould in a quick oven.

Rice Cake.

Beat the whites of twelve eggs nearly an hour with a whisk, then beat half the yolks half an hour, put to the yolks ten ounces of loaf sugar sifted fine, beat it well in, then put in half a pound of rice flour, a little orange-water or brandy, the rinds of two lemons grated, then put in the whites, beat them all well together for a quarter of an hour, and bake in a tin mould in a quick oven.

Another way.

Beat the yolks of twelve, and the whites of six eggs, with the peels of two lemons grated. Mix one pound of flour of rice, half a pound

of flour, and one pound of sugar pounded and sifted; beat it well with the eggs by degrees, for an hour. Butter a mould, and bake it in a gentle oven.

Funeral Cakes.

Beat twenty-eight eggs and four pounds of grated sugar well together for an hour, then stir in four pounds of fine flour well dried, add four spoonfuls of orange-flower or rose water, and a few caraways if approved; beat the whole a short time, then bake them the size required. Some wanting four, some six or eight to a pound. They must be baked on buttered paper, either dropped or in tins.

Almond Cakes.

Blanch two ounces of sweet almonds, beat them fine with orange-flower water; beat the whites of three eggs to a very high froth, then strew in a little sifted sugar, mix the almonds with the sugar and eggs, then add more sugar, till it is as stiff as paste, lay it in cakes, and bake it on paper in a cool oven.

Another way.

Half a pound of flour, rub into it two ounces of butter, then add half a pound of lump sugar beaten and sifted, two ounces of almonds, sweet and bitter, blanched and cut small. Make these ingredients into paste

with two eggs and a small quantity of cream. Roll thin, and cut the paste into little cakes. Bake in a moderate oven.

Little Cakes.

Into a pound of flour rub half a pound of butter, three quarters of a pound of grated sugar, and mix into a light paste with two eggs and a little cream, add a few almonds chopped, a few currants, and a spoonful or two of brandy.

Ginger Cakes.

Beat up three eggs in half a pint of cream, put them into a saucepan over the fire, and stir till warm. Then add a pound of butter, half a pound of loaf sugar, and two ounces and a half of ginger, both powdered; stir all together over a moderate fire till the butter is melted; then pour it into the middle of two pounds of fine flour, and make up a good paste; roll it out without any flour, and cut the cakes with the top of a wine glass: put them on papers, and bake in a hot oven.

Gingerbread Cakes.

Take three pounds of flour, one pound of sugar, one pound of butter rubbed in very fine, two ounces of ginger beaten fine, and a large nutmeg grated; then take a pound of treacle, a quarter of a pint of cream, and two

tea-spoonfuls of pearl-ash, make them warm together, and make it stiff; roll it out, make it up into thin cakes, and cut them out with a teacup or small glass, or roll them round like nuts, and bake them on tin plates in a slack oven.

Another way.

Take three quarts of fine flour, two ounces of beaten ginger, a quarter of an ounce of nutmeg, cloves, and mace beaten fine; mix all together, three quarters of a pound of fine sugar, two pounds of treacle, set it over the fire, but do not let it boil; three quarters of a pound of butter melted in the treacle, and some candied lemon and orange peel cut fine; mix all these well together. An hour will bake it in a quick oven.

Gingerbread Cakes, or Nuts.

To four pounds of treacle, one pound of fresh butter, two of flour, one of coarse moist sugar, put a quarter of a pound of citron, the same of dried lemon, and the same of orange-peel, cut all very fine; half a pound of ground ginger, four lemons grated, and two Seville oranges; rub the butter and flour together, so as not to leave any lumps; rub in all the ingredients; make a hole in the middle of the flour, pour in the treacle, and mix it up; when well mixed, roll and cut them out with

a tin or wine glass. If you want to make nuts, mix a pound more flour to what is left from the cakes. When baked, the gingerbread should be put either in covered glasses or jars, and kept in a dry place ; it will then keep crisp for months.

Pepper Cakes.

These may be made in the same way, only substituting half an ounce of white pepper in the place of the ginger.

Cream Cakes.

Beat the whites of four eggs to a strong froth, then stir it gently with a spoon, for fear the froth should fall, grate the rind of a lemon, shake in softly four table-spoonfuls of fine lump sugar sifted fine, lay a wet sheet of paper on a tin, drop the froth in small lumps on it with a spoon a small distance from each other, and sift a good quantity of sugar over them ; set them in an oven after brown bread, make the oven close up, and the froth will rise ; when they are just coloured they are enough ; take them out, put two bottoms together, lay them on a sieve, and set them in a cool oven to dry. You may lay raspberry-jam, or any other sort of sweetmeats betwixt them, before you close the bottoms together to dry.

Prussian Cakes.

Take a pound of sugar beaten and sifted, half a pound of flour dried, and seven eggs, beat the yolks and whites separately, the juice of one lemon, the peel of two grated very fine, and half a pound of almonds beaten fine with rose-water ; as soon as the whites are beaten to a froth, put in all the things except the flour, and beat them together for half an hour, just before you put it in the oven shake in the flour.

Cake without Butter.

Beat eight eggs half an hour ; have ready pounded and sifted a pound of loaf sugar, shake it in, and beat it half an hour more ; put to it a quarter of a pound of sweet almonds beaten fine with orange-flower water, grate the rind of a lemon into the almonds, and squeeze in the juice of a lemon, mix them all together, and keep beating them till the oven is ready, and just before you set it in put to it three quarters of a pound of warm dry fine flour ; rub the hoop with butter ; an hour and a half will bake it.

- Little Currant Cakes.

Dry one pound and a half of fine flour before the fire, a pound of butter, half a pound of fine loaf sugar well beaten and sifted, four

yolks of eggs, four spoonfuls of rose-water, four spoonfuls of white wine, a little mace, and one nutmeg grated; beat the eggs well, put them to the rose-water and sack, and put to it the sugar and butter; work them all together, strew in the currants and the flour, being both made warm together before, roll it out and cut small cakes with a tin or wine glass: bake them crisp, and a fine brown.

A very good Cake.

One pound of flour, one pound of lump sugar, eight eggs, the yolks and whites beaten separately, one pound of currants, three quarters of a pound of butter, and some powdered mace. The butter to be worked to a cream, and the other ingredients added to it in small quantities, beating from first about an hour, stir in the mace and then the currants. Bake in a moderate oven, in a pan or pans lined with paper buttered.

A School, or Lunch Cake.

Warm half a pint of milk, put it to a large spoonful of good yest, pour this into the centre of two pounds of flour, in which half a pound of raw sugar and a little salt have been well rubbed; mix a little of the flour with the milk and yest, and leave it to sponge; when it has risen, put to it half a pound of butter melted in a small quantity of milk;

add a pound and a half of currants, a little candied-peel and grated rind of lemon, all-spice, or any other spice; mix all together, put it into a tin or tins that have been well buttered, and set it before the fire to rise. A few yolks of eggs will much improve this cake.

Little Seed Cakes.

Rub six ounces of butter very fine, into a pound of flour, then mix six ounces of sugar, and a few caraway-seeds, beat and strain two eggs, and make with the above into a paste. Roll it very thin, and cut with a glass; prick them with a fork, wash with the white of an egg, and dust a little white sugar over them.

Twelfth Cakes.

Set six pounds of flour to sponge with half a pint of good yest and a little warm milk; put round it a pound of fresh butter in small lumps, a pound and a quarter of sugar sifted, four pounds and a half of currants, half an ounce of sifted cinnamon, a quarter of an ounce of pounded cloves, mace, and nutmeg mixed, sliced candied orange, lemon-peel, and citron. When risen, mix all together with a little warm milk; have the hoops well papered and buttered, fill and bake them. When nearly cold, ice them over.

Spanish Cake.

Take one pound of flour, one pound of butter, eight eggs, one pint of boiling milk, two or three spoonfuls of ale yest, or a glass of French brandy; beat all well together; set it before the fire in a pan, where there is room for it to rise, and cover it closely with a cloth and flannel; when it is raised sufficiently, mix half a pound of the best moist sugar, an ounce of cinnamon beaten fine, four spoonfuls of orange-flower water, one ounce of candied orange-peel, and one ounce of citron; mix all well together, and bake it.

Madling Cakes.

To four pounds of flour well dried at the fire, add two pounds of mutton-suet, rendered and strained clear off; when it is a little cool, mix it well with the flour, some salt, and a very little allspice beaten fine; mix half a pint of yest with half a pint of water, strain it, and mix up the flour into a paste of moderate stiffness. Have ready some currants clean washed and picked, strew some in the middle of the cakes between the dough, so that none can be seen till the cake is broken.

Uxbridge Cakes.

To a pound of fine flour put two pounds of currants, half a nutmeg, one pound of butter,

rub the butter cold well amongst the meal ; dress the currants well in the flour, butter, and seasoning ; knead it with as much yest as will make it into a pretty high paste, and let it stand an hour to rise : you may put half a pound of paste in a cake.

Bath Cakes.

Rub half a pound of butter into a pound of flour, and one spoonful of yest, warm some cream, make it into a light paste, and set it to the fire to rise ; when you make it up, take four ounces of caraway-comfits, work part of them in, and strew the rest on the top ; make them into round cakes the size of a French roll, bake them on sheet-tins, and send them in hot for breakfast or tea.

French Sweetmeat Cakes.

Make puff paste into two cakes of equal size ; put on one of them any sort of sweetmeat, and wet the edge with water ; cover it with the other cake, and unite them well together. After shaping all the cakes, brush them over with the yolk of an egg, and set them in the oven. When done, pass a small brush dipped in butter over each, and scatter sugared caraway-seeds of different colours over them. Sugar icing is sometimes put over the top.

Oxford Cake.

Half a peck of sifted dry flour, half an ounce of cinnamon, a quarter of an ounce of nutmeg, a dram of cloves, and one of mace, all finely beaten and sifted with some salt: add three quarters of a pound of sugar; rub a pound and a half of fresh butter into the flour; then put in a quart of cream, a pint of yest, half a pint of white wine, three grains of ambergris dissolved in the yolks of eight, and the whites of four eggs, and a quarter of a pint of rose-water; mix the whole with the flour, and knead them well together; lay the paste for some time near the fire, then put in a pound of stoned and minced sun raisins, and three pounds of currants cleaned and dried; bake the cake three hours in a gentle oven. When done, frost it on the top with rose-water and the white of an egg beaten together, sift over it plenty of fine loaf sugar, and set it in the oven to dry.

Very Fine Cake.

Beat a pound of butter like cream, add two pounds of fine sugar well beaten, three pounds of flour well dried, and mix them in with the butter; add twenty-four eggs, leaving out half the whites, and beat all together for an hour: just as you are going to put it into the oven, put in a quarter of an ounce of

mace, a beaten nutmeg, a little white wine or brandy, and seeds or currants as you please.

Bath, or Sally Lun Cake.

The yolks of three eggs, a pint of warm new milk or cream, one spoonful of yest, and a quarter of a pound of butter: beat all together, and add as much flour as will make a light paste: let it stand an hour to rise. Bake it in several small tin pans, or in one large one. Currants and a little lump sugar may be added if approved.

Spice Cakes.

Rub one pound of butter into two pounds and a half of flour, one pound of fine Lisbon sugar, one ounce of allspice, and a pound of currants cleaned and dried; mix it together, with four eggs, and one spoonful of yest; roll it out, and cut them into any shape; bake them on tins, and when they come out of the oven, dust sugar over them.

Plum Tea Cakes.

Dry three pounds of fine flour, break into it half a pound of butter, and strew in a little salt; put to it four or five table spoonfuls of good yest, mix it well, and set it before the fire to rise: when it is light enough, work into it half a pound of currants that have been washed, picked and dried; then make

it up into cakes, and let them stand fifteen or twenty minutes before they are put into the oven, which should be of a moderate heat.

Plain Tea Cakes.

These may be made like the plum cakes, only omitting the currants; two or three yolks of eggs mixed with the milk will be a great improvement to both.

Common Tea Cakes.

Take four pounds from the dough, when making white bread, and knead into it three ounces of butter, two of Lisbon sugar, and half a pound of eurrants.

By the addition of an ounce of butter or sugar, or an egg or two, you may make the eake the better. A tea-eupful of raw cream improves it much. It is best to bake it in a pan, rather than as a loaf, the outside being less hard.

Oat Cakes.

Any quantity of old milk made very warm, put in a little salt, and stir in oatmeal till it is nearly thiek enough, then put in a spoonful or two of flour to prevent the eakes being soft in the middle; add yest enough to make them light. If the batter should be thicker than you like when it is risen, which is likely to be the case if the meal is good, add

a little more hot milk : if you are in haste set them in hot water to rise.

Sponge Biscuits.

Beat the yolks of twelve eggs half an hour, put in a pound and a half of sugar beaten and sifted, whisk it well till it rises in bubbles ; beat the whites to a strong froth, whisk them well with the sugar and yolks, beat in fourteen ounces of flour, with the rinds of two lemons grated ; bake them in tin moulds buttered : they require a hot oven ; when you put them into the oven dust them with sugar ; they will take half an hour baking.

Naples Biscuits.

Make a paste as for sponge biscuits, and flavour it with any perfumed water ; make them up four inches long and one inch broad, strew sugar over them, and bake them on wafer-paper in a quick oven.

Savoy Biscuits.

Whisk well ten eggs, leave out half the whites ; put in two or three spoonfuls of rose or orange-flower water, and a pound of fine powdered and sifted lump sugar, while whisking them. When it is as thick and white as cream, take a pound of fine dry sifted flour, and mix it in. Make up the batter into long cakes, sift sugar over, and put them into a

coolish oven. Common Savoy biscuits are made by putting in all the eggs, and leaving out the rose or orange-flower water. Form them into shapes of about four inches long, and half an inch wide, which must be done by pulling along, on wafer-paper, a spoonful of batter with a tea-spoon.

Spanish Biscuits.

Beat the yolks of eight eggs nearly half an hour, then beat in eight spoonfuls of sugar ; beat the whites to a strong froth, then beat them well with the yolks and sugar nearly half an hour, put in four spoonfuls of flour, and a little lemon cut exceedingly fine ; bake them on papers.

Lemon Biscuits.

Beat well the yolks of ten eggs, and the whites of five, with four spoonfuls of orange-flower water, till they froth, then put in a pound of loaf sugar sifted, beat it one way for half an hour, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one ; butter the tin, and bake them in a quick oven ; dust them with sugar before you put them in the oven ; they are soon baked.

Drop Biscuits.

Beat the yolks of ten eggs, and the whites

of six, with one spoonful of rose-water, half an hour, then put in ten ounces of loaf sugar beaten and sifted, whisk them well for half an hour, then add one ounce of earaway-seeds crushed a little, and six ounces of fine flour, whisk in the flour gently, drop them on wafer-papers, and bake them in a moderate oven.

Another way.

Take eight eggs, one pound of lump sugar beaten fine, twelve ounces of fine flour well dried; beat the eggs well, put in the sugar and beat it, then the flour by degrees, and beat it all well together without ceasing; flour some sheets of tin, drop the biscuits of what size you please, bake them in a quick oven, and watch them for fear they should get too brown. If they are rightly done they will have a white ice on them: you may, if you choose, put in a few earaway-seeds; when they are all baked, put them in the oven again to dry; keep them in a very dry place.

Common Biscuits.

Beat eight eggs half an hour, put in a pound of sugar beaten and sifted, with the rind of a lemon grated, whisk it an hour till it looks light, then put in a pound of flour, with a little rose-water, and bake them in tins, or on papers with sugar over them.

French Biscuits.

To a quarter of a pound of flour, and an equal quantity of powdered sugar, put three new laid eggs. Beat up the whites of the eggs well with a whisk till of a fine froth, then stir in half an ounce of candied lemon-peel cut very small, and beat well; then, by degrees, the flour and sugar; next put in the yolks, and, with a spoon, mix all well together; shape the biscuits on fine white paper with a spoon, and throw powdered sugar over: bake them in a moderate oven, not too hot: when baked, with a fine knife, cut them off from the paper, and lay them in boxes for use.

Sweetmeat Biscuits.

Beat candied lemon in a mortar, with some orange flowers crisped, two spoonfuls of apricot marmalade, three ounces of loaf sugar, and the yolks of four eggs. Mix well together, and rub it through a sieve, then add the whites of the eggs beaten up to a froth, and put the biscuits, in any form, on white paper, sift sugar over, and bake them in an oven moderately heated.

Ginger Biscuits.

Five eggs, three quarters of a pound of sifted loaf sugar, and half an ounce of ground

ginger ; beat these ingredients half an hour, then add a pound of fine flour : no more beating after the flour is put in. Drop the biscuits on tins, and bake them in a moderate oven.

Wiggs.

To three quarters of a pound of fine flour put half a pint of milk made warm, mix in it two or three spoonfuls of light yest, cover it up, set it half an hour before the fire to rise, work in the paste four ounces of sugar, and four ounces of butter ; make it into wiggs with as little flour as possible, and a few seeds ; set them in a quick oven to bake.

Fine Wiggs.

Take three pounds of well dried flour, one nutmeg, a little mace and salt, and nearly half a pound of caraway-comfits, and mix them well together ; melt half a pound of butter in a pint of sweet thick cream, six spoonfuls of sack, four yolks and three whites of eggs, and nearly a pint of good yest ; work these well together, cover it, and set it down to the fire to rise ; then let them rest, and lay the remainder of the half pound of caraways on the top of the wiggs, put them upon papers well floured and dried, and let them have as quick an oven as for tarts.

Lemon Puffs.

Beat a pound of double-refined sugar, sift it through a fine sieve, put it in a bowl with the juice of two lemons, and beat them well together; beat the white of an egg to a very high froth, put it in the bowl, and beat it half an hour; then put in three eggs, with two rinds of lemons grated, mix it well up, dust the papers with sugar, drop on the puffs in small drops, and bake them in a moderate oven.

Chocolate Puffs.

Beat and sift half a pound of double-refined sugar, scrape into it one ounce of chocolate very fine, and mix them together; beat the white of an egg to a very high froth, then strew in the sugar and chocolate, and beat it till it is as stiff as paste; sugar the papers, drop them on about the size of a sixpence, and bake them in a very slow oven.

Buns.

Take two pounds of fine flour, a pint of good yest, a glass of white wine, and three eggs beaten; knead these together with a little warm milk, a little nutmeg, and a little salt; put it before the fire till it rises very light, then knead in a pound of fresh butter, and a pound of rough caraway-comfits; bake

them in a quick oven, in what shape you please, on floured paper.

Another way.

A quarter of a pound of butter melted in a pint of new milk or cream, a large spoonful of yest, and the yolks of two eggs; mix these well together, and add as much flour, with a little salt in it, as will make a light paste, and set it to the fire to rise. When risen, add half a pound of currants, and a quarter of a pound of sugar; make into buns, set them before the fire for ten minutes, then bake in a moderately quick oven. For a change they may be washed over with milk and sugar.

Another way.

Mix a pound and a half of dried flour, with half a pound of sugar; melt a pound of butter in warm water, add six spoonfuls of rose-water, and knead it into a light dough, with half a pint of yest; then mix five ounces of caraway-comfits, and half a pound of currants well washed and dried in.

Rusks.

To a pint of new milk, and four ounces of butter melted in it; beat four eggs, and four spoonfuls of new yest; put these to four pounds of fine flour that has been well dried, and two tea-spoonfuls of salt; mix it well to-

gether, and let it stand one hour by the fire to rise; then make it up into small balls, lay them on tins, and set them to rise for half an hour; then set them in a quick oven, and when they begin to look brown, take them out, cut them through with a sharp knife, and set them in the oven again to crisp, with the door open.

Breakfast Rolls.

To a pint of warm milk put four ounces of butter; beat two eggs, with four spoonfuls of good yest, and when the milk is nearly cold, pour it into three pounds of fine flour; set it by the fire half an hour to rise; then make it up into small rolls, and lay them on tins; let them stand twenty minutes, and then set them in a moderate oven.

Macaroons.

To one pound of blanched and beaten sweet almonds put one pound of sugar, and a little rose-water to keep them from oiling, then beat the whites of seven eggs to a froth, put them in and beat them well together, drop them on wafer-paper, grate sugar over them, and bake them.

Jumbals.

Beat very light the yolks of four eggs and the whites of eight, with a spoonful of rose-

water, and dust in a pound of lump sugar ; then put in three quarters of a pound of the best fine flour, stir it lightly in, butter tin sheets, drop them in the shape of a macaroon, and bake them nicely.

Cracknells.

To a pound of flour put a pound of butter, six eggs (leaving out the whites) three quarters of a pound of powdered sugar, a glass of water, a little lemon-peel chopped very fine, and dried orange flowers ; work it well together, cut it into pieces of what size you please to bake, and glaze them with sugar.

Crack-nuts.

To half a pound of flour put half a pound of sugar ; melt four ounces of butter in two spoonfuls of raisin wine ; then, with four eggs beaten and strained, make into a paste ; add caraways, roll out as thin as paper, cut with the top of a wine glass, wash with the white of an egg, and dust sugar over.

Vermicelli.

Mix yolks of eggs and flour together in a pretty stiff paste, work it up, and roll it as thin as possible : let it dry in the sun ; when it is quite dry, cut it with a sharp knife as thin as possible, and keep it in a dry place : it will run up like little worms, as vermicelli

does. The best way is to run it through a coarse sieve whilst the paste is soft. If you want some to be made in haste, dry it by the fire, and cut it small; it will dry by the fire in a quarter of an hour. This far exceeds what comes from abroad, being fresher.

Muffins.

Two pounds of flour, two eggs, and two spoonfuls of yest; equal quantities of new milk and hot water to make into a very light paste; beat it till it will leave the hand, then let it stand two hours before the fire; make it up into muffins: they must stand half an hour to rise before they are baked, which must be done upon an oatcake stone.

Crumpets.

Two quarts of new milk, warmer than new milk, mixed with as much flour as will make it the thickness of rich cream, two eggs well beaten, a table-spoonful of yest, and a little salt; beat the whole about five minutes, and set it before the fire to rise till quite light.

Pikelets.

Take three pounds of flour, make a hole in the middle with the hand, then mix two spoonfuls of yest, with as much milk, and a little salt, as will make it into a light paste; pour the milk and yest into the middle of the

flour, and stir a little of the flour into it, then let it stand all night ; the next morning work all the flour into the yest, beat it well for a quarter of an hour, and let it stand an hour ; then take it out with a large spoon, lay it on a board well dusted with flour, and dredge flour over them ; pat it with the hand, and bake them on a bake-stone.

French Bread.

A quarter of a peck of flour, one ounce of butter melted in milk and water, mix two or three spoonfuls of yest with it, strain it through a sieve, beat the white of an egg, put in the water with a little salt, work it up to a light paste, put it into a bowl, then pull it into pieces, let it stand all night, then work it well up again, cover it, and lay it on the dresser for half an hour ; work all the pieces separately, make them into rolls, and set them in the oven.

White Bread.

Put to a stone of the best flour, six ounces of butter, half a pint of good yest, and a little salt ; put a spoonful or two of water to the yolks of two eggs, beat them up to a froth, and put them in the flour. Have as much new milk as will make it up, knead it very well, put it near the fire, cover it with a cloth, and let it stand till it is light ; make the

loaves or rolls ten minutes before you set them in the oven. If they are the size of a French roll, three quarters of an hour will bake them.

London white Bread.

Put a bushel of the finest flour well dressed into one end of a kneading-trough ; take a gallon of water and some yest, stir it into the water till it looks a good brown colour and begins to curdle, strain and mix it with the flour till it is a thick batter ; cover it with the lid of the trough, and let it stand three hours ; as soon as it begins to fall, take a gallon of water, and three quarters of a pound of salt, and mix it well with the water ; strain it, and make the dough of a moderate thickness, fit to make up into loaves ; cover it again with the lid, and let it stand three hours more. In the meantime heat the oven. When the sponge has stood a proper time, clear the oven, and begin to make the bread : set it in the oven, close it up, and do not open the oven till the bread is baked. In summer the water should be only milk-warm, but in winter as hot as you can bear your finger in it. As to the quantity of water the dough will take, experience will teach in two or three times making ; for all flour does not take the same quantity.

Diet Bread, or Cakes.

Dry and sift a pound of fine flour: beat up eight eggs, add a pound of beaten and sifted loaf sugar by degrees; beat them together for an hour and a half; then put in the flour, with half an ounce of caraway and coriander seeds, mixed together and bruised; then beat well till the whole is put into the paper-mould or hoop, and set it in a quick, but not too hot, oven: one hour will bake it. It may be made into cakes, and baked on wafer-paper.

Rolled Gingerbread.

Make a paste as for gingerbread cakes, roll it out very thin, and bake it on tins. When hot, cut it in pieces two inches one way and four the other, and roll it round a ruler; when it is cold it will curl, then take it off, and keep it in a dry place.

Snap Gingerbread.

One pound of flour, one pound of coarse raw sugar, a pound and a half of treacle, a quarter of a pound of clarified butter, the juice and rind of a lemon, ginger and allspice to the taste; pour it very thin on tins well buttered; bake in a moderate oven; when enough, cut it in thin slices and roll it up.

White Gingerbread.

A pound of fine lump sugar sifted, a pound of the finest honey, and half a pound of butter; put all these on a slow fire till they are melted. Have ready a pound of flour well dried, with the following things mixed in it: the peel of a lemon shred very fine, two ounces of candied orange cut very small, a little mace, nutmeg, and cinnamon beaten very fine; pour the butter, &c. upon the flour, and make it into a paste; if the pound of flour is not sufficient for this, add a little more, roll it out, and cut it into pieces about three inches long and two inches wide; bake them on paper in a slow oven: when they are nearly done, brush them over with the white of egg, and strew pounded lump sugar over them.

Gingerbread.

Half a pound of butter beaten to a cream, a pound of sugar, a pound of flour, the yolks of two eggs, an ounce and a half of ginger, candied lemon or earaways if approved; mix all well together, drop in small lumps roughly, on tins, and bake in a slow oven.

Another way.

Three pounds of flour, one pound of butter, one pound of raw sugar, candied peel,

allspice, cinnamon, and caraway-seeds to the taste: rub the butter into the flour, then add the other ingredients, mix the whole into a paste with three pounds of treacle, and make into cakes.

CHAPTER IV.

PUDDINGS.

Plum Pudding.

BEAT two eggs and a little suet well together, one pound of very good raisins, three quarters of a pound of flour, the same of suet, and as much milk as will make these ingredients into a stiff paste: which must be boiled full five hours, for on this depends its goodness. No wine, brandy, or sugar is the least necessary.

Almond Puddings.

Four ounces of grated bread, and four ounces of butter melted in half a pint of milk, the yolks of four eggs, the whites of two, four ounces of lump sugar, a little nutmeg and lemon-peel. When the bread and milk are cold, mix all together, and add two ounces of almonds blanched and beaten, and

a glass of brandy. Bake in cups, and serve with wine sauce in the dish. They are very good for a change with currants instead of almonds.

Bath Pudding.

Three spoonfuls of flour to a pint of milk, made into a smooth hasty pudding, pour it whilst hot upon six ounces of butter, stir it well together, and, when quite cold, add six eggs, leaving out two whites, the juice and rind of a lemon grated, and sugar and brandy to the taste: lay a puff paste round the edge of the dish, and bake it in a moderate oven.

Lemon Pudding.

Cut off the rind of three lemons, and boil them tender; pound them in a mortar, and have ready a quarter of a pound of Naples biseuits boiled up in a quart of cream; mix them and the lemon rind with it, and beat up twelve yolks and six whites of eggs. Melt a quarter of a pound of fresh butter, and put in half a pound of sugar, and a little orange-flower water; mix all well together, put it over the fire, stir till thick, and squeeze in the juice of a lemon. Put puff paste round the dish, pour in the pudding, cut candied sweetmeats and strew over; bake it three quarters of an hour.

Orange Pudding.

Make this as lemon pudding.

Sweetmeat Pudding.

Cover the dish with a thin puff paste. Take candied orange or lemon-peel, and citron, of each an ounce; slice them thin, and lay them all over the bottom of the dish. Beat up eight yolks of eggs and two whites, put to them half a pound of sugar, and half a pound of melted butter; mix the whole well together, put it on the sweetmeats, and bake it in a moderately heated oven. It will take an hour.

Sago Pudding.

Boil four ounces of sago in water a few minutes, strain it off, put it to about a quart of milk, and boil it until tender; boil lemon-peel and cinnamon in a little milk, and strain it to the sago, put the whole into a basin, break eight eggs, mix it well together, and sweeten with moist sugar; add a glass of brandy and nutmeg; put puff paste round the rim of the dish, and butter the bottom; three quarters of an hour will bake it.

Savoy Pudding.

Cut a savoy cake in slices, put it in a basin, pour boiling milk over it, and cover it up

closely to steam it ; when cold put six eggs to it (leaving out three whites) beat it up and add a glass of brandy ; put puff paste round the dish, and butter the bottom ; about twenty minutes will bake it. It is equally good boiled, with melted butter and wine, but without sugar.

Marrow Pudding.

Boil cinnamon and lemon-peel for an hour in a pint of milk ; strain it into a basin and put it to cool ; beat up the yolks of six eggs with half the whites, then add the milk, a little brandy, and nutmeg ; put puff paste round the rim of the dish, butter the bottom, cut the crumbs of three French rolls into slices, lay them at the bottom of the dish, then cut marrow in thin slices and lay it on the roll, sprinkle a few currants over the marrow, then lay another layer of bread, marrow, and currants, and repeat it till the dish is full ; about a quarter of an hour before you put it into the oven, pour some of the custard over it, and the remainder as you put it in ; it will take about half an hour.

Custard Pudding.

Boil a pint of milk and a pint of cream, with cinnamon, lemon-peel, and nutmeg, for half an hour ; strain, and put it to cool : break eight eggs, leave out half the whites, add

about a table-spoonful of flour, and beat them well ; then put in the milk and cream, and a glass of brandy : butter the dish, put thin puff paste at the bottom and round the rim ; strain the custard into it : it will take about twenty minutes. It is excellent boiled in a mould, with melted butter, wine, and sugar poured over it.

Citron Pudding.

Take a spoonful of flour, two ounces of sugar, nutmeg, and half a pint of cream ; mix them together, with the yolks of three eggs : put it into tea-cups, and add to them two ounces of citron cut very thin. Bake them in a quick oven, and turn them out upon a china dish.

Apple Pudding.

Pare twelve large apples, and take out the cores : put them into a saucepan, with four or five spoonfuls of water, and boil them till soft and thick : beat them well, stir in a pound of loaf sugar, the juice of three lemons, with the peels of two cut thin and beaten fine in a mortar, and the yolks of eight eggs : mix all together, and bake it in a slack oven. When done, strew a little sugar over it.

Tansey Pudding.

Blanch and pound two ounces of Jordan

almonds; add the crumb of a French roll, some grated nutmeg, half a glass of brandy, two table-spoonfuls of tansey juice, three ounces of fresh butter, and some slices of citron: pour over it a pint and a half of boiling cream or milk, sweeten, and when cold mix it; add the juice of a lemon, and eight eggs beaten. It may be either boiled or baked.

Rich Plum Pudding.

A pound of raisins stoned, a pound of currants well washed and picked, a pound of beef-suet chopped small, two ounces of almonds blanched and pounded, mixed in a pound of sifted flour, and some grated bread. Add two ounces each of candied citron, orange, and lemon-peel, half a grated nutmeg, a blade or two of mace, a quarter of a pound of powdered loaf sugar, and a little salt: moisten the whole with ten beaten eggs, half a pint of cream, a glass or two of white wine or brandy; it must not be thin, as the fruit would then settle at the bottom: boil it four or five hours.

CHAPTER V.

PRESERVES.

Morcello Cherries.

To every pound of cherries, add three quarters of a pound of loaf sugar pounded and sifted ; strew some sugar first in an earthen pot, then a layer of cherries, and so on, till the fruit is all in ; let them stand two hours, then boil them gently in their liquor till they are clear. Shake the pan, or the sugar will burn.

To barrel Morcello Cherries, a German way.

To one pound of ripe cherries, picked from the stems, and wiped with a cloth, take half a pound of double-refined sugar, and boil it to a candy height, but not a high one : put the cherries into a small barrel, then put in the sugar by a spoonful at a time till it is all in, and roll them about every day till they have done fermenting ; then bung them up close, and they will be fit for use in a month : it must be an iron-hooped barrel.

To preserve Oranges carved.

Take the best and largest Seville oranges, cut the rinds with a penknife in what form you please, draw out the part of the peel as

you cut them, and put them into salt and hard water, let them stand for three days to take out the bitter, then boil them an hour in a large saucepan of fresh water, but do not cover them, it will spoil the colour; take them out of the water, and boil them ten minutes in a thin sirup for four or five days together; then put them into a deep jar, let them stand a fortnight, and then make a thick sirup, and boil them in it gently about a quarter of an hour, let them stand till the next day, then put them in a jar, with brandy papers over, and tie them down with a bladder.

You may preserve whole oranges without carving in the same way, only do not let them boil so long, and keep them in a very thin sirup at first, or it will make them shrink and wither.

Always put salt in the water for either oranges preserved, or any kind of orange chips.

To preserve Oranges in Jelly.

Cut a hole at the stalk end of Seville oranges, and scoop out the pulp quite clean; tie them separately in muslin, lay them in spring water for two days, change the water twice a day, then boil them in the muslin till tender, upon a slow fire, as the water wastes put hot water into the pan, and keep them covered: weigh the oranges before you scoop

them, and to every pound put two pounds of double-refined sugar, and one pint of water ; boil the sugar and water with the juice of the oranges to a sirup, seum it well, let it stand till cold, then put in the oranges, and boil them half an hour ; if they are not quite clear, boil them once a day for two or three days : pare and eore some green pippins, and boil them till the water is strong of the apple, but do not stir the apples, only put them down in the water with the baek of a spoon ; strain the water through a jelly-bag till quite clear, then, to every pint of water, put one pound of double-refined sugar, and the juice of a lemon strained, boil it up to a strong jelly, drain the oranges out of the sirup, put them into glass jars or pots the size of an orange, with the holes upward, and pour the jelly over them, eover them with brandy papers, and tie them closely down with bladders.

Lemons may be done the same way.

To preserve Lemons.

Carve or grate a very little off the lemons, make a round hole on the top, the size of a shilling, take out all the pulp and skins, rub them with salt, put them in spring water as you do them, to prevent them from turning black, let them lie in it two or three days, then boil them in fresh water fifteen minutes : have ready made a thin sirup of a quart of

water, and a pound of loaf sugar, boil them in it five minutes, once a day, for four or five days, then put them in a large jar, let them stand for a month, boiling them once or twice during the time, it will make them look clear and plump, then take them out of the sirup, or they will mould. Make a sirup of fine sugar, put as much water to it as will dissolve it, boil and scum it, then put in the lemons, and boil them gently till they are clear; put them into jars with brandy papers over, tie them closely down, and keep them in a dry place.

To preserve Apricots.

Gather the best apricots when they are quite dry, pare them, and to a pound of fruit put three quarters of a pound of double-refined sugar pounded and sifted; put them together in a basin, and let them stand all night; the next day the sugar will be dissolved to a sirup, in which they must be boiled fast, till they look clear; if the sirup be too thin, boil it by itself; put them into glasses or pots, before they are cold, as it will preserve the colour. If the white of an egg is boiled in the sirup, it will clear it much sooner; and this will be found a good plan for all preserves that require nicety.

To preserve Apricots green.

Gather apricots before they have stones in them, which may be known by putting a pin through them ; coddle them in many waters till they are as green as grass ; peel and coddle them again : take the weight of them in sugar, and make a sirup ; put them in, set them on the fire to boil slowly till they are clear, scumming them often, and they will be very green ; put them up in glasses, and tie them closely up.

To preserve Strawberries.

Choose the finest strawberries ; scarlet are the best for preserving, but there are other sorts that will do very well. Gather them on a dry day, and be sure to do them instantly, as their fine flavour will be entirely gone if they are kept but a day ; pick the stalks off and put them singly on a dish, strew over them half a pound of pounded lump sugar to every pound of fruit ; the next day take all the juice from them, and boil it with half a pound more sugar to each pound of fruit ; when it has boiled a short time pour it over the fruit, this do two or three times until the whole looks clear. Be careful not to break the strawberries.

To preserve Wine Sour Plums.

Gather the best fruit when it is quite dry, pick off the stalks, and prick them with a needle down the mark : weigh them, and to a pound of plums, put three quarters of a pound of fine lump sugar beaten fine, and a little red currant jelly. Have a jar that will hold the plums, and lay first a row of sugar, and then a row of plums ; cover them closely down, and set them in a kettle of water ; let it boil till the plums are tender ; then drain the sirup from them, boil it gently a quarter of an hour, and pour it hot upon them : set them by for a week ; then boil the sirup again, and repeat it till the plums look clear and rich : after the first time, let the sirup be put to them cold ; take them out, one at a time, and put them into pots or glasses ; pour the sirup over the fruit, put oil paper close to them, and cover with bladder.

To preserve Magnum Bonum Plums.

Gather the plums before they are quite ripe, scald them, and take off the skin carefully with a small knife. Take as many pounds of good lump sugar as you have fruit, beat and sift it, strew about a quarter of it over them, and let them remain all night ; the next day take the sirup from

them, boil it, and pour it over them, do this four days, the last time put in the remainder of the sugar, and boil all together for ten minutes, then put them into jars, keep in a dry place, and look at them often, as they are very apt to ferment, which boiling them in time may prevent.

To preserve Green Gages.

Get them quite sound, priek them with a fork about the stalks, put them into cold water, or they will turn black, scald them, and have another pan with boiling sirup; drain off the water, and put them into a deep earthen pan; place them regularly, pour the boiling sirup over, let them stand till next day, then drain the sirup from them; boil it again, and put it over them; repeat it seven or eight days; then take another pan, drain the sirup from them, and place the fruit in it; boil fresh sirup for half an hour, and pour it over them; cover up close.

To green Fruits for preserving or pickling.

Dry fruit you want to green, put them with vine-leaves under and over, into a block-tin preserving-pan, with spring water to cover them, and then the cover to exelude the air. Set it on the side of a fire, and when they begin to simmer take them off, pour off the water, and if not green, put fresh leaves when

cold, and repeat the same. Take them out carefully with a slice: then do according to the several receipts.

To preserve Cucumbers.

Take small cucumbers, and large ones may or may not be cut into quarters, the greenest and most free from seeds are the best, green them as directed, and when they are a good green take them off the fire, and let them stand till they are cold; then take a pound of good lump sugar, and half a pint of water, and set it on the fire; when you have skimmed it clear, put in the rind of a lemon shred as fine as straws, and one ounce of ginger with the outside scraped off; when the sirup is pretty thick take it off, and when it is cold wipe the cucumbers dry, and put them in; boil the sirup once in two or three days for three weeks, and strengthen the sirup, if required, for the greatest danger of spoiling them is at first. The sirup must be quite cold when put to the cucumbers.

To preserve Apples.

Take a quart of golden pippins, pare, core, quarter, and boil them to a strong jelly, and run it through a jelly-bag. Pare twelve pippins and take out the cores; put two pounds of loaf sugar into a stew-pan, with nearly a pint of water, scum it well, and put in the

pippins, with the rind of a lemon that has been previously boiled cut in thin slices, let them boil fast till the sugar is very thick and will almost candy, then put in a pint of the pippin-jelly, boil them quick till the jelly is clear, then squeeze in the juice of a lemon, give it one boil, and put them in pots or glasses, with the lemon-peel.

To preserve Raspberries.

Do these the same as strawberries, observing to put to every quart of raspberries a quart of red currant juice, with its weight of fine sugar.

If for white raspberries, use white currant juice.

To preserve Peaches.

The fruit must be gathered before it is ripe ; peel and stone it : for every pound of fruit use a pound of good lump sugar, grate part of it, strew it over the peaches, and let it stand a night ; then drain the juice from them, boil it and pour it over them, repeat this for four days ; then add the remainder of the sugar, and the kernels blanched ; boil all together till it looks clear. Put it into jars, and tie very close. This makes an exquisite preserve.

To preserve Barberries in bunches.

Tie six bunches to a piece of wood about an inch long, and the sixth part of an inch wide; wind them on with red thread, and put them in bunches on a sieve: have a preserving-pan with sugar, and boil the sirup half an hour; put the barberries in the sirup, boil, and scum them; give them six or seven boils, scumming each time; put them in a flat earthen pan, and cover close. Those tied on a stick are called bunches, but what you would wish in sprigs must not be tied to a stick: they may be put in pots like other sweetmeats.

To preserve Quinces.

Quinees may either be preserved whole or in quarters. Pare them very thin and round; put them into a saucepan, filled with hard water, and lay the parings over to keep them down. Cover close, set them over a slow fire till soft, and of a fine pink colour, and then let them stand till cold. Make a good sirup of double-refined sugar, boil, scum, and put in the quinees, let them boil ten minutes, take them off, and, after standing two or three hours, boil them till the sirup looks thick, and the quinees clear. Put them into deep jars, and cover closely with brandy-paper and leather.

To preserve Pine Apples.

Chip off small pieces from the bottom of the pines. To every quart of water put a pound of sugar; when it boils put the pines in and let it simmer an hour over the fire; the next day let them boil gently another hour; the day following let them boil gently about half an hour; put some sirup as thick as you would use to other fruits; the succeeding day drain this sirup off and boil it; repeat the same seven or eight days; then put them into an earthen pan, and cover them up carefully.

To preserve Pine Apple Chips.

Take the chips you cut from the pines, with some powdered sugar; put some in a pan, then a layer of sugar, and so on till you fill the pan. When the sugar is melted, boil, and put them into the pan again; boil them the next day, and so repeat the boiling them seven or eight days successively; put them in sirup and they will be fit for drying.

To preserve Melons.

Melons may be done exactly the same as pine apples, proportioning the sugar to the size.

To preserve Grapes.

Get some grapes, not over ripe, either red or white, but very close, and pick out all the specked ones; put them in a jar, with a quarter of a pound of sugar candy, and fill the jar with common brandy: tie them down close, and keep them in a dry cold place. You may do morello cherries the same way.

To preserve Mulberries.

Put some mulberries over the fire in a preserving-pan, and draw from them a pint of juice: take three pounds of sugar well beaten, and wet the sugar with the juice strained; boil up the sugar, scum, put in two pounds of ripe mulberries, and let them stand in the sirup till warm through, then set them on the fire to boil gently; half do them, put them by in the sirup till the next day, then boil them gently: when the sirup is thick, and will stand in round drops when cold, they are done, and may be put into a pot for use.

To preserve Red Currants in bunches.

Tie six or seven bunches together with thread to a piece of wood about four inches long: put their weight of good lump sugar into a preserving-pan, with a little water, and boil it till the sugar flies; then put the currants in, give them a boil up, and cover them

till next day ; then take them out, and either dry them or put them in glasses, with the sirup boiled up with a little of the juice of red currants : put brandy-papers over them, tie them closely down with other papers, and set them in a dry place.

To preserve Citrons.

Make a hole at the thick end, put them into a pan with water, and boil them an hour and a half ; drain them, put them into a thin sirup, and let them remain in it two days ; then boil them half an hour ; the next day drain the sirup from them, boil, and pour it on them again ; repeat it for ten days, keeping them covered with sirup ; when done, put them in pots, and, when cold, cover with apple jelly. They may, if preferred, be cut longways, in quarters.

To preserve green Gooseberries in imitation of Hops.

Cut the largest green walnut gooseberries at the stalk end in four quarters, leave them whole at the blossom end, then take out all the seeds, put five or six one in another, take a needleful of strong thread with a large knot at the end, run the needle through the bunch of gooseberries, tie a knot to fasten them together, and green them as directed ; let them stand till they are quite cold, then put them in a sieve to drain. Make a thin

sirup, to every pint of water put in a pound of common loaf sugar, boil and scum it well; when it is about half cold put in the gooseberries, and let them stand till the next day, then give them one boil a day for three days. Make a sirup; to every pint of water put a pound of fine sugar, a slice of ginger, and a little lemon-peel shred as fine as straws, boil and scum it well, and give the gooseberries a boil in it; when they are cold put them in glasses or pots.

To preserve Sprigs green.

Gather sprigs of mustard when it is going to seed, and green them as directed; when they are green take out the sprigs, and lay them on a sieve to drain. Make a good sirup, boil them in it once a day for three days. They are very pretty to stick in the middle of a preserved orange, or garnish any thing with.

Young peas, when they are just come into pod, may be done in the same way.

To preserve Walnuts Black.

Take the small kind of walnuts, put them in salt and water, change the water every day for nine days, then put them in a sieve, let them stand in the air until they begin to turn black, then put them into a jug, and pour boiling water over them, and let them stand

till the next day, then put them in a sieve to drain; stick a clove into each end of the walnuts, put them into a pan of boiling water, let them boil five minutes, then take them up. Make a thin sirup, scald them in it three or four times a day till the walnuts are black and bright: make a thick sirup with a few cloves, and a little ginger cut in slices, scum it well, put in the walnuts, boil them five or six minutes, then put them into jars; wet some paper with brandy, lay it over them, and tie them down with bladders. The first year they are a little bitter, but the second year they will be very good.

To preserve Walnuts green.

Take walnuts when they are the size of a nutmeg, and green them as directed; when they are green and quite cold take out the walnuts, and lay them on a sieve. Have ready a thin sirup boiled and seummed, when it is pretty cool put in the walnuts, and let them stand all night; the next day give them several scalds, but do not let them boil, keep the preserving-pan closely covered, and when they look bright and a good colour, have ready a rich sirup made of fine loaf sugar, with a few slices of ginger, and two or three blades of mace, scald the walnuts in it, put them in small jars, with paper dipped in

brandy over them, tie them down with bladders, and keep them for use.

To preserve Walnuts white.

Take walnuts full grown, but not shelled, pare them till the white appears, and put them in salt and water as you do them; have ready boiling a large saucepan full of soft water, boil them in it five minutes, take them up, and lay them betwixt two cloths till you make a thin sirup, boil them gently in it four or five minutes, then put them in a jar, stop them up closely, that no steam can get out, if it does it will spoil the colour; the next day boil them again; when they are cold make a fresh thick sirup, with two or three slices of ginger and a blade of mace, boil and scum it well, then give the walnuts a boil in it, put them in glass jars, with papers dipped in brandy laid over them, and tie bladders over to keep out the air.

To preserve white Raspberries whole.

Gather the fruit before it is ripe with part of the stalk on, lay them single on a dish, beat and sift their weight of fine sugar, and strew it over them; to every quart of raspberries put a quart of white currant juice, put to it its weight of sugar, boil and scum it well, then put in the raspberries and give them a scald; set them on again, and make

them a little hotter, do so for two or three times, till they look clear, but do not let them boil, it will make the stalks come off; when they are cool put them into jelly-glasses with the stalks down.

Red raspberries may be done the same way, only using red currant juice.

To preserve Damsons.

Take the small long damsons, pick off the stalks, and prick them with a pin, then put them into a deep pot, with half their weight of loaf sugar pounded, set them in a moderate oven till they are soft, then take them off, give the sirup a boil, and pour it upon them, do so two or three times, then take them carefully out, put them into the jars you intend to keep them in, and pour rendered mutton-suet over them; tie a bladder over, and keep them for use in a very cool place.

To preserve Lemon Peels for candying.

Cut the lemons into halves, take out the inside, and boil the peels till they are tender, then drain them and take out the pith, throwing them into cold water as they are done. After remaining in the water three or four days put the peels one within the other round a small barrel, and pour over boiling sirup, let them stand two or three days, then take the sirup from them, and boil it again; repeat

this for seven or eight days, and then fasten them up till wanted to candy.

To preserve Orange Peels for candying.

These must be done in the same manner as lemon peels.

To preserve Gooseberries.

Choose the largest gooseberries, scald them, put them into a dish, and let them stand three days; then drain them, put them on the fire in a thin sirup till warm, to green them; the next day strain off the liquor, put the gooseberries into an earthen pan, and pour thin sirup over them boiling hot; repeat it once a day for six days; the sirup must thicken by degrees; then put them into the pots.

To preserve Currants, or any other Fruit for Tarts.

Get currants when they are dry, and pick them: to every pound and a quarter of currants put a pound of sugar into a preserving-pan, with as much juice of currants as will dissolve it; when it boils, scum it and put in the currants, and boil them till they are clear; put them into a jar, lay brandy paper over, tie them down, and keep them in a dry place.

Compote of Apricots.

Split and stone apricots; boil them gently for fear they should break; when soft take

them off, and put them into cold water: take clarified sugar, put the apricots in, give them a little boiling, then take them off and set them in dishes.

Compote of French Pears.

Choose large sound pears; cut them into quarters long ways, and put them into a pan over a slow fire; simmer gently an hour; put some lemon-peel in a pan of thin syrup; drain all the water from the fruit; when the sirup boils, put it in, and boil it five or six times; then put it in an earthen flat pan, and the next day boil again, till the sirup is got well into them.

Compote of Apples.

Cut any kind of apples into halves, pare, core, and put them into cold water as you do them. Have a pan on the fire with clarified sugar, half sugar and half water; boil, scum, and put the apples in; do them gently: when done, take them off, and let them cool in the sugar, then set them in the ashes; and if the sirup is too thin, set it again over the fire, and give it the height required.

Conserve of Cherries.

Stone, and boil up some cherries; sift them, and reduce the juice on a slow fire till it is a pretty thick marmalade; add an equal proportion of sugar and fruit, mix and mould it.

Conserve of Quinces.

Pare them, take out the core and seeds, cut them into small pieces, and boil them till soft: to eight pounds of quinces put in six pounds of sugar, and boil them to a consistence.

Conserve of Lemons or Oranges.

Grate the rind of a lemon or an orange into a saucer, squeeze the juice of the fruit over, and mix it well together with a spoon; then boil some sugar very high, mix it in, and, when of a due consistency, pour it into the moulds.

Conserve of Orange Peel.

Steep the rind of oranges in water of a moderate heat till tender; then strain them, pound them in a marble mortar, bring the pulp to a proper consistence over a gentle fire, add to it thrice its quantity of sugar, and reduce it to a conserve by beating in a mortar.

Conserve of Hips.

Gather hips before they grow soft, cut off the heads and stalks, slit them in halves, take out all the seeds and white that is in them very clean, then put them into an earthen pan, and stir them every day, or they will grow mouldy: let them stand till they are

soft enough to rub through a coarse hair-sieve ; as the pulp comes take it off the sieve : they are a dry berry, and will require pains to rub them through ; then add their weight in sugar, mix them well together without boiling, and keep them in deep gallipots for use.

Conserve of Roses boiled.

Take red roses, cut off all the whites at the bottom or elsewhere, take three times the weight of them in sugar, put to a pint of roses a pint of water, scum it well, shred the roses a little before you put them into water, cover them, and boil the leaves tender in the water, and when they are tender put in the sugar ; keep stirring them, lest they burn when they are tender, and the sirap be consumed : put them up, and keep them for use.

Quince Marmalade.

Gather quinces when they are full ripe, pare them, cut them into quarters, take out the core, and put them into a well tinned saucepan, and cover them with the parings ; fill the saucepan nearly full of spring water, cover it closely, and let them stew over a slow fire till they are soft, and of a pink colour ; then pick out all the quinces from the parings, beat them to a pulp in a marble mortar : take their weight of fine loaf sugar, put

as much water to it as will dissolve it, boil and scum it well, then put in the quinces, and boil them gently three quarters of an hour, keep stirring it all the time, or it will stick to the pan and burn; when it is cold put it into flat sweetmeat pots, and tie it down with brandy papers.

Apricot Marmalade.

Weigh an equal quantity of pared fruit and sugar, wet the latter a very little, and boil all quickly, or the colour will be spoiled; blanch the kernels, and add to it. Twenty or thirty minutes will boil it. Put it in small pots or cups half filled.

Orange Marmalade.

Rasp the oranges, cut out the pulp, then boil the rinds very tender, and beat fine in a marble mortar. Boil two pounds of loaf sugar in half a pint of water, scum it, and add half a pound of the rind; boil fast till the sirup is very thick, but stir it carefully; then put a pint of the pulp and juice, the seeds having been removed, and a pint of apple-liquor; boil all gently until well jellied, which it will be in about half an hour. Put it into small pots,

Lemon Marmalade.

Do this the same as orange marmalade.

Apple Marmalade.

Boil apples till they will pulp, and take out the core : then take an equal weight of sugar in large lumps, just dip them in water, boil it till it can be well scummed, and is a thick sirup, put to it the pulp, and simmer it on a quick fire a quarter of an hour. Grate a little lemon-peel before boiled.

Damson Cheese.

Bake the fruit in a stone jar ; and to every two pounds of fruit weigh half a pound of sugar. Set the fruit over a fire in the pan, let it boil till it begins to look dry ; take out the stones, and add the sugar, stir it well in, and simmer two hours, then boil it quickly half an hour, till the sides of the pan candy ; pour it into pots about an inch thick, so that it may cut firm. If the skins be disliked, take them out ; after the first process, the fruit is to be pulped through a very coarse sieve with the juice, and managed as above. The stones are to be cracked, or some of them and the kernels boiled in the cheese.

Cherry and Bullace Cheese.

These may be made the same way as damson cheese.

Plum Cheese.

Bake three pounds of fruit in a stone jar, remove the stones, and take out the kernels to put in. Pour half the juice on one pound of good sugar ; when melted and simmered a few minutes, scum it, and add the fruit. Keep it doing very gently till the juice is much evaporated, taking care to stir it constantly. Pour it into moulds or saucers.

Gooseberry Cheese.

Gather thin-skinned green gooseberries before they are ripe, coddle them till they are soft, then rub them through a coarse sieve : to every pound of pulp put half a pound of grated lump sugar, boil it over a gentle fire for an hour and a half, stirring well all the time. Put it into moulds or potting-pots, It ought to look green and clear.

Raspberry Jam.

Gather raspberries ripe and dry ; beat and strew them with their weight of loaf sugar, and half their weight of the juice of white currants : boil them half an hour over a clear slow fire, scum well, and put them into pots or glasses. Tie down with brandy papers, and keep them dry. Strew sugar over them as soon as gathered, to preserve their fine flavour.

Apricot Jam.

Stone ripe apricots; put them in a preserving-pan; set them over the fire to warm, mashing them all the time; pass them through a cullender; when all are broken, put them over the fire, and let them boil ten minutes, stirring all the time; then put a pound of powdered sugar to every pound of apricots; let them boil together half an hour, stirring all the time that it may not burn; when it is boiled enough, put it into pots or moulds.

Strawberry Jam.

Pick the strawberries from the stalks, and put to them a little red currant juice. Beat and sift their weight in sugar, strew it over them, and put them into a preserving-pan. Set them over a clear slow fire; scum, boil them twenty minutes, and then put them into glasses or moulds.

Gooseberry Jam.

Pick out the seeds of fine full-grown gooseberries, but not ripe. Put them into a pan of water, green, and put them into a sieve to drain. Beat them in a marble mortar, with their weight in sugar. Boil a quart of them to a mash in a quart of water; squeeze, and to every pint of liquor put a pound of fine loaf sugar; then boil and scum it, put in the

green gooseberries, and having boiled them till very thick, clear, and of a nice green, put them into glasses.

Black Currant Jam.

Pick the currants, bruise them well, and to every two pounds of currants, put one pound and a half of powdered loaf sugar. Boil them half an hour, scum and stir all the time, and then put them into pots.

Peach Jam.

Gather ripe peaches, and proceed as for raspberry jam, only put half an ounce of bitter almonds mixed with a little powdered sugar, to every pound of jam, and about one third less of sugar.

Barberry Jam.

Pick and bake them in an earthen pan; when baked, pass them through a sieve; weigh the barberries, and put their weight of powdered sugar; mix well together, put it in the pans and cover it up; set it in a dry place; when you have filled the pans sift powdered sugar over the tops.

To preserve Melons like Ginger.

Pare and cut a ripe melon in thick slices, put them into water and let them remain till they are mouldy, then scald them in fresh

water, taking care it does not boil. Then boil the melon in a good sirup for a short time. Boil the sirup every day for a fortnight, and pour it each time over the melon when it is cool. The last time of boiling, add two ounces of pounded ginger tied in a muslin bag, and the juice and rind of two lemons. This eats very much like the foreign preserved ginger.

FRUITS PRESERVED IN BRANDY.

Apricots.

Gather the finest apricots very dry, and before they are quite ripe, put them into a jar and put the jar into a saucepan of water, let them stew till they are soft, then take them out and put them between napkins, three or four below and three or four above. Dissolve a pound of lump sugar in a quart of the best pale brandy; put the apricots into a narrow-necked jar, and pour the brandy over them; tie up closely with bladder and leather. They require to be looked at often at first, as the fruit sucks up a good deal of the brandy.

Peaches.

Choose the finest peaches on a dry day, and do them exactly like the apricots. They are both much better done as soon as gathered.

Morello Cherries.

Put morello cherries either with or without the stalks into a wide-mouthed bottle: dissolve a pound of fine lump sugar in a quart of coloured brandy, and pour it over the cherries: cover them close, and fill the bottle up when it requires it.

Green Gages.

These may be done in the same way as the cherries, but they do not require so much sugar.

Plums.

Any fine kind of plum may be done as the above.

Grapes in bunches.

Do these exactly as the cherries are done, only using a jar wide enough for the grapes to go in, in bunches.

CHAPTER VI.

SIRUPS, LIQUEURS, AND
WATERS.*Sirup of Capillaire.*

CLARIFY four pounds of loaf sugar, and add a quarter of an ounce of isinglass ; when cold, add to it orange-flower water, and a little sirup of cloves. Put it into bottles closely corked for use.

Pine Apple Sirup.

Drain the sirup from the pine apple chips, when going to dry those that are preserved ; boil the sirup three or four times, and put it into bottles while warm ; cork them the next day.

Orange Sirup.

Grate eight China oranges, squeeze one dozen oranges and two lemons to the rind : mix well together, drain all the juice through a fine sieve ; take one quart of fine sirup and boil it till almost carmel ; put the juice to the sirup, and put it into bottles.

Sirup of Cloves.

To a quarter of a pound of cloves put a quart of boiling water, cover closely, set it

over a fire, and boil gently half an hour ; then drain, and add to a pint of the liquor two pounds of loaf sugar. Clear it with the whites of two eggs beaten up with cold water, and let it simmer till it is a strong sirup. Keep it in bottles closely corked. Cinnamon or mace may be done the same way.

Orgeat Sirup.

Pound half a pound of sweet, and one ounce of bitter almonds, mix it with a quart of water, strain it through a cloth, and put to it a quarter of a pint of orange-flower water. Boil two quarts of sirup till almost a carimel, mix what drains from the almonds with the sirup on the fire, and let it boil till a fine sirup. While warm put it into bottles, and the next day cork and tie bladders over.

Sirup of Mulberries.

Boil them for a moment, with very little water ; sift, and strain it ; for every quart of clear juice, put one pound of loaf sugar : make it into a sirup over a slow fire.

Sirup of Cherries.

Stone, and take off the stalks of very ripe cherries, and proceed as for mulberries.

All fruits may be done in the same way, adding sugar, more or less, according to the sweetness or acidity of the fruits used.

Sirup of Roses.

Infuse three pounds of damask rose leaves in a gallon of warm water, in a well-glazed earthen pot with a narrow mouth, for eight hours, stopped closely that none of the virtue may exhale; when they have infused so long, heat the water again, squeeze them out, and put in three pounds more of rose leaves, to infuse for eight hours more; then press them out very hard: to every quart of the infusion add four pounds of fine sugar, and boil it up to a sirup.

Sirup of Citron.

Pare and slice some citrons thin, lay them in a basin, with layers of fine sugar; the next day pour off the liquor into a glass, scum it, and clarify it over a gentle fire.

Sirup of Clove Gilliflowers.

Clip the gilliflowers, sprinkle them with water, put them into an earthen pot, stop it up very closely, set it in a kettle of water, and let it boil for two hours; then strain out the juice, put a pound and a half of sugar to a pint of juice, put it into a skillet, set it on the fire, keep stirring it till the sugar is melted, but do not let it boil; then set it by to cool, and put it into bottles.

Sirup of Peach Blossoms.

Infuse peach-blossoms in as much hot water as will cover them; let them stand in sand for twenty-four hours closely covered; then strain out the flowers from the liquor, and put in fresh flowers; let them stand to infuse as before, then strain them out; put fresh peach-blossoms to the liquor the third time, and, if you choose, a fourth time; then to every pound of the infusion add two pounds of fine sugar, and make a sirup.

Sirup of Quinces.

Grate quinces, pass their pulp through a cloth to extract the juice, set the juice in the sun to settle, or before the fire, and by that means clarify it: for every four ounces of juice add a pound of sugar boiled brown; if the putting in the juice of the quinces should check the boiling of the sugar too much, boil the sirup till it becomes pearly; then take it off the fire, and, when cold, bottle it.

Hypocras.

Put into a quart of good strong red wine, half a pound of powdered loaf sugar, half a dram of cinnamon, a pinch of coriander seeds, two white pepper-corns, some Seville orange-peel, a blade of mace, a small quantity of lemon-juice, and four cloves; the spices,

&c. being previously beaten in a mortar. When the whole has infused three or four hours, add a table-spoonful of milk; filter the liquid through a flannel or cotton bag till clear, and bottle it up for use.

Lemonade.

Take the rinds of six lemons pared very thin, put them in a pan with about twelve ounces of sugar, and a quart of pump water made not too hot; let it stand all night, then squeeze the juice of the lemons into it, with a spoonful of orange-flower water, and run it through a bag till it looks clear.

Acid for Punch.

Strain red currants as you do for jellies, put to a gallon of the juice two quarts of new milk, crush pearl gooseberries when full ripe, and strain them through a coarse cloth, add two quarts of the juice, and three pounds of fine lump sugar, three quarts of rum and two of brandy; one ounce of isinglass dissolved in a part of the liquor, mix it all up together, and put it into a small cask; let it stand six weeks, and then bottle it for use. It will keep many years, and save much fruit.

Orange Juice.

Squeeze oranges into a pan, then strain them through a very coarse sieve, after that

through a very fine sieve ; measure the juice, and to every pint put a pound of fine loaf sugar, let it stand together all night covered over, then take off the scum, stir it well in the pan, and put it in dry pint bottles ; put in a spoonful of brandy, after they are filled tie leather over the cork. If you do not choose to put spirits in, a little oil will do, to be taken off clean before you use it : keep it in a dry place, and it will be good for two years. The pulp that remains in the fine sieve will make marmalade.

Shrub.

To a gallon of new milk put two quarts of red wine, pare six lemons and four Scville oranges very thin, put in the rinds, and the juice of twelve of each sort, two gallons of rum and one of brandy ; let it stand twenty-four hours, add to it two pounds of lump sugar, and stir it well together, then put it in a jug, cover it closely, and let it stand a fortnight, then run it through a jelly-bag, and bottle it for use.

Almond Shrub.

Take three gallons of rum or brandy, three quarts of orange juice, the peels of three lemons, and three pounds of loaf sugar ; then take four ounces of bitter almonds, blanch and beat them fine, mix them in a pint of

milk, then mix them all well together, let it stand an hour to curdle, run it through a flannel bag several times till it is clear, then bottle it.

Currant Shrub.

Pick the currants clean from the stalks when they are full ripe, and put twenty-four pounds into a pitcher, with two pounds of single refined sugar, close the jug well up, and put it into a pan of boiling water till they are soft, then strain them through a jelly-bag, and to every quart of juice put one quart of brandy, a pint of red wine, a quart of new milk, a pound of double-refined sugar, and the whites of two eggs well beaten, mix them all together, and cover them closely two days, then run it through a jelly-bag, and bottle it.

Sherbet.

Take nine Seville oranges and three lemons, grate off the yellow rinds, put the raspings into a gallon of water, and three pounds of lump sugar, and boil it to a candy height, then take it off the fire, and put in the juice and pulp of the above, and keep stirring it until it is almost cold, then put it into a pot for use.

Another way.

Take twelve quarts of water and six pounds

of Malaga raisins, slice six lemons into it, with one pound of powder sugar, put them all together into an earthen pan, let it stand three days, stirring it three times a day, then take them out, let them drain in a flannel bag, and then bottle it : do not fill the bottles too full, lest they burst. It will be fit to drink in about a fortnight.

Raspberry Brandy.

Gather raspberries when they are quite dry : to every five quarts of raspberries put one quart of the best brandy, boil a quart of water five minutes with a pound of fine lump sugar, and pour it boiling hot on the fruit, let it stand all night, then add nine quarts more of brandy, stir it about well, put it in a stone bottle, and let it stand a month or six weeks ; when fine, bottle it.

Black Cherry Brandy.

Take out the stones of eight pounds of black cherries, and put to them a gallon of the best brandy ; bruise the stones in a mortar, then put them in the brandy, cover them closely, and let them stand a month or six weeks, then pour it clear from the sediments, and bottle it.

Orange Brandy.

Pare eight Seville oranges very thin, and steep the peels in a quart of brandy forty-

eight hours in a close pitcher, then take three pints of water, and three quarters of a pound of loaf sugar, and boil it until it is reduced to half the quantity; let it stand till it is cold, then mix it with the brandy; let it stand fourteen days, and then bottle it.

Perfetto Amore, or Perfect Love.

To the rind of four Seville oranges or lemons finely shred, put a gallon of the best French brandy, three ounces of currants, a dozen coriander-seeds, as many cloves, a quarter of an ounce of cinnamon, and a little salt, let it stand twelve hours. Draw off only two bottles of spirit; then take two pounds of sugar clarified, a little roche-alum, which must be mixed in a little boiling water, and some cream of tartar; mix them in a mortar; then put in the liquor, but first strain it; then mix all together and filter through blotting-paper.

French Parfait Amour.

Beat the rinds of three citrons, or of four lemons, in a mortar, and infuse them in a quarter of an ounce of cochineal, and three quarts of brandy, for twenty-four hours. Melt two pounds of sugar in six quarts of boiling water, and, when dissolved, throw into the sirup eighteen pounded bitter almonds. Pour the sirup into the brandy, add

a dram and a half of cinnamon, and three teaspoonfuls of coriander-seeds ; the next day dissolve a quarter of a dram each of roche-alum and crystal mineral, in a glass of hot water, and pour off the clear into the composition ; let the liquor stand six days, and then run it through a flannel jelly-bag.

Ratafia.

To a quart of brandy, or other spirits, put four ounces of apricot or peach kernels, and one ounce of bitter almonds ; bruise the kernels in a mortar with a spoonful of water, and put them together into a bottle with a quarter of a pound of loaf sugar ; let it stand till it has imbibed the taste of the kernels, pour it into a bottle and cork it close.

Cinnamon.

Put four ounces of cinnamon, thirty cloves, thirteen coriander-seeds, and a little salt, into three quarts of brandy ; infuse it for eighteen hours. Take as much from the still as you can ; put two pounds of clarified sugar in two quarts of water, with the whites of two eggs, well beaten together ; mix it with the spirit, and filter it through blotting-paper. Cork the bottles well.

Persico.

To three quarts of brandy put half a pound

of bitter almonds, cut them in small bits, add a little salt, two cloves, and some cinnamon ; put all in the brandy, and infuse them for twenty hours. To two quarts of spirit put two pounds of sugar, and two bottles of water, without clarifying it, as this liquor will clarify of itself.

Aniseed.

To three quarts of brandy put half a pound of aniseeds, a quarter of a pound of fennel, three cloves cut in small bits, with a little salt : put all in the brandy, and infuse it twelve hours before you distil it : two pounds of sugar must be clarified with two bottles and a half of water, and the whites of two or three eggs beaten well together.

Noyeau.

To four quarts of white brandy put a pint of orange-flower water, half a pound of apricot kernels, or bitter almonds, and three ounces of loaf sugar for each quart of the brandy : infuse for six weeks. The sugar must be broken into pieces, and dipped into water the moment before it is put into the infusion. The whole is to be filtered through a flannel, or paper, and then bottled.

Another way.

To two quarts of gin put two ounces of

bitter almonds, and three pounds of fine lump sugar : first pound the almonds with a small quantity of the sugar ; put them all into a jar, and let them stand a week or ten days, then filter it through paper or fine flannel, and it will be fit for use.

Usquebaugh.

Take three gallons of spirits, put to it a quarter of a pound of aniseeds bruised ; let it remain for three days, then strain it through a sieve : scrape four ounces of liquorice, pound and dry it, then put it to the liquor, and let it stand ten days ; take out the liquorice, and put in of cloves, mace, nutmeg, cinnamon, and ginger, half an ounce each ; four ounces of dates stoned and sliced, and stoned raisins half a pound. Infuse these ten days, run it through a filtering bag, and colour it. Saffron will give it a yellow colour.

Caraway Brandy.

To one ounce of caraway-seeds, and six ounces of loaf sugar, put a quart of brandy ; let it stand nine days, then draw it off, and it will be a fine cordial.

Lemon Brandy.

Put five quarts of water to one gallon of brandy. Take two dozen of lemons, two pounds of the best sugar, and three pints of

milk : pare the lemons thin, steep the peel in the brandy twelve hours, and squeeze the lemons upon the sugar ; then put the water to it, and mix all the ingredients together. Boil the milk, and pour it in hot. Let it stand twenty-four hours, and then strain it.

Imperial Nectar.

Peel nine lemons very thin, and steep the peelings for forty-eight hours in two quarts of brandy ; add the juice of the lemons, with two quarts of spring water, two pounds of loaf sugar, and one nutmeg grated ; stir till the sugar is dissolved, then pour in three pints of new milk boiling hot, and let it stand two hours ; after which run it through a jelly-bag to fine. This may be immediately used, and it may be kept for years, and will be improved by age.

Peppermint. -

To twenty-six gallons of rectified spirit of malt put thirty pennyweights of the oil of peppermint, twenty-four pounds of loaf sugar, and three pints of spirits of wine ; fill up with water. Fine it with two ounces of alum, and a little water ; boil it for half an hour, then put to it by degrees one ounce of salt of tartar, and, when nearly cold, pour it into the cask, and stir it well about for five or six minutes. It must not be stopped close till fine.

Caraway.

Take seven quarts of spirits, three penny-weights of the oil of caraway, three ounces of caraway-seeds, three ounces of cassia, two pounds of loaf sugar, a quarter of a pint of spirits of wine, and fill up with water. The cassia and caraway-seeds must be well pounded and steeped for three or four days in one quart of the spirit; the oil must be killed by beating it in a mortar, with a few lumps of loaf sugar, and a little salt of tartar. Add, by degrees, half a gill of spirits of wine, and beat and rub it together till there is no appearance of oil left; then add it to the other ingredients. Fine it like the peppermint.

A fine Bitter.

One ounce of gentian root, one of the yellow rinds of fresh lemons, two drams of long pepper, and one quart of white wine or spirit; steep for six days, and strain it through a filtering bag or paper.

Essence of Citron.

Rasp the rind of citrons; put two pounds of sugar to every quarter of a pound of them: mix with a spoon till it is all of a colour and the rind well mixed; place it in a stone jar and squeeze it down hard; put a bladder

over the paper you cover with, and tie it over tight : it will be fit for use in a month.

Essence of Lemon.

Do this in every respect like citrons, only put half the quantity of sugar.

Essence of Orange.

Grate twelve China oranges, and squeeze in the juice of six ; mix it well, boil some sirup about twenty minutes ; boil it all up, and, when cold, bottle it.

Orangeade.

Squeeze eight China oranges and three lemons, and rasp the rinds of two of each. Put a pint of sirup into it, and the rest water ; strain it through a lawn sieve, and it is fit for use.

Raspberry Vinegar.

Gather raspberries when they are very dry, and use their weight of good lump sugar grated ; put the sugar and raspberries in layers into an earthen pot, and let them stand four days, frequently stirring them ; then to every four pounds of raspberries put a quart of very good vinegar, mixing the whole well together ; after scalding them, run them through a jelly-bag, and then place the jar that has the sirup in, in a saucepan of boiling water, and let it boil two hours ; when cold bottle it.

Gooseberry Vinegar.

Ripe gooseberries well bruised ; to every quart of fruit put three quarts of water that has been boiled a quarter of an hour ; let it stand in an open vessel forty hours ; then strain through a coarse cloth or flannel bag. To each gallon of liquor put one pound of coarse raw sugar ; stir it well together and barrel it ; cover the bung-hole with strong paper pricked full of holes with a skewer. It should stand nine months, but twelve will be better, then bottle it. This is remarkably good pickling vinegar.

Cordial Poppy Water.

Put half a peck of poppies and one gallon of brandy together ; let them stand forty-eight hours, and then strain them. Stone a pound of sun raisins, and take an ounce of coriander seeds, an ounce of sweet fennel seeds, and an ounce of liquorice sliced ; bruise all together, put them into the brandy, with a pound of good powdered sugar, and let them stand six or eight weeks, shaking them every day, then strain and bottle it.

Currant Water, made of Jelly.

Mix two spoonfuls of currant jelly with warm water ; add half a pint of sirup, squeeze two lemons in, and fill up with water : put a

little cochineal in to make it of a fine colour, and strain it through a sieve.

Very nice fruit waters may be made of all kinds of jams or jellies, in the same way.

Fresh Currant Water.

Rub a quart of fresh currants through a sieve, and put in two spoonfuls of powdered sugar; squeeze in a lemon, and fill up with water.

Lavender Water.

Twelve ounces of rectified spirits of wine, four ounces of very clear water, half an ounce of English oil of lavender, one scruple of essence of ambergris, and one drop of oil of cinnamon; shake all together, and it will be fine in a day or two.

Eau de Cologne.

One quart of rectified spirits of wine, two ounces of English oil of lavender, two ounces of essence of lemon, one dram of essence of bergainot, half a dram of essence of cloves, half a dram of camphor, half a dram of balsam of Peru, and half a dram of ambergris. These are to be mixed, put into a bottle, shaken, corked, and sealed. In eight or ten days filter it through blotting-paper, and put it into small bottles. This is a valuable re-

ceipt, being contributed by a native of Cologne.

Honey Water.

Put two drams of tincture of ambergris, and two of tincture of musk, into a quart of rectified spirits of wine and half a pint of water; filter, and put it up in small bottles.

Hungary Water.

To one pint of rectified spirits of wine put an ounce of oil of rosemary, and two drams of essence of ambergris: shake the bottle several times, then let the cork remain out twenty-four hours, and colour it with a little alkanet-root. After a month, during which time shake it daily, put it into small bottles.

Eau de Luce.

Two ounces of rectified spirits of wine, one dram of oil of amber, two drams of salt of tartar, two drams of prepared powder of amber, and twenty drops of oil of nutmegs; put them all into a bottle and shake it well; let it stand five hours, then filter it; and when you wish to make *eau de luce* put it into the strongest spirits of sal-ammoniac.

CHAPTER VII.

ICES.

To prepare Ice for Icing.

PUT a few pounds of ice into a deep tub, bruise it very small, and mix it with two or three handfuls of common salt. It must be done in a very cool place. Any thing that is to be iced should be put into a pot with a cover, and then put into the tub of ice and covered closely : in a quarter of an hour stir the cream, and keep it in the ice till it is as thick as butter ; then take it out and put it into moulds, and again put in the ice till it is firm enough to turn out of the mould. The tub should have holes in it to let off the water as it thaws. The more salt is used the sooner it will be done.

Barberry-water Ice.

TO a spoonful of barberry jam put the juice of a lemon, a pint of water, and a little cochineal to colour it ; pass it through a sieve and freeze it ; be very careful that it freezes thick and smooth like butter, before you put it into moulds.

Raspberry-water Ice.

DO it the same as barberry.

Strawberry-water Ice.

Do this the same as barberry.

Pine Apple-water Ice.

To a pint of pine apple sirup put the juice of two lemons, and a pint of water. If you want it in the shape of a pine, close it well and cover the shape with a sheet of paper before you put it in the ice; let it lie an hour covered with the ice and salt before turning it out.

China Orange-water Ice.

To the grated peel of one China orange put the juice of three, one lemon, a pint of sirup, and half a pint of water; pass it through a sieve, and freeze it thick and rich.

Lemon-water Ice.

Do it the same as orange.

Black Currant-water Ice.

Do it the same as orange.

Fresh Currant-water Ice.

Pass a pint of currants through a sieve, put in four ounces of powdered lump sugar, and a pint of water; pass, and freeze it thick.

Any fresh fruit may be done the same way.

Raspberry Ice Cream.

Mix raspberry jam and lemon juice according to your taste, and if not sweet enough add a little fine lump sugar beaten and sifted, pour a pint of thick cream upon it, and beat all together for a few minutes ; put it into an ice pot, and proceed as directed in the receipt for preparing ice for icing.

Barberry Ice Cream.

This may be done exactly like the raspberry ice cream.

Strawberry Ice Cream.

Done the same.

Pine Apple Ice Cream.

This, and currant ice cream, may be prepared in the same manner as the raspberry ice cream.

Apricot Ice Cream.

Do this like the other ice creams, except you like to put in a few bitter almonds bruised. In very hot weather it is better to boil the cream, it will sooner freeze, and will keep longer.

Brown Bread Ice Cream.

Grate brown bread very fine. steep it in

the cream two hours, and sweeten to the taste with fine lump sugar; beat it a little, and proceed as directed.

Plain Ice Cream.

Sweeten some thick cream and whisk it a few minutes, then put it into the ice pot, and proceed as directed: if the cream is not rich enough add the yolks of two or three eggs. This may be flavoured with cinnamon or any other spice, and must be called after the spice which is used to flavour it.

Noyeau Ice Cream.

This may be made by putting one or two wine glasses of noyEAU into the plain ice cream.

Almond Ice Cream.

Blanch and pound equal quantities of sweet and bitter almonds; mix them well with rich cream, and then ice it as directed.

Fresh Fruit Ice Cream.

Strawberries, raspberries, melons, pines, and any other fruit, must be gathered when they are quite ripe and picked very clean, then rubbed through a coarse sieve or cullender, and sweetened to the taste with good lump sugar pounded and sifted, and mixed well with rich cream. It must then be frozen in the same manner as all other ices.

Tea Ice Cream.

Boil a pint of cream, a few coriander-seeds washed, a stick of cinnamon, a piece of lemon-peel, and some sugar, for ten minutes; add a quarter of a pint of very strong green tea. Have ready the whites of six eggs beaten up, and strain to them the cream; whisk it over the fire till it thickens, then freeze it as directed.

Coffee Ice Cream.

May be made the same as tea ice cream, by boiling an ounce of whole coffee in a little water, and flavouring the cream with it.

CHAPTER VIII.

JELLIES.

Currant Jelly without boiling.

FILL a large jar with currants, a few white ones will improve the colour, cover the jar with a paper, and set it in a kettle of cold water, taking care that the water does not boil into it; let it boil till all the juice seems extracted, then pour the fruit through a flannel bag, but do not press it: to every pint of

juice allow a pound of lump sugar pounded and sifted ; make the sugar quite hot before the fire or in the oven ; put the juice on the fire, and when it boils take it off and stir the heated sugar into it by degrees ; keep stirring till cold, then put it into pots, but do not tie it up for a week.

Orange Jelly.

Take half a pound of hartshorn shavings, and two quarts of spring water, let it boil till it is reduced to a quart, pour it clear off, let it stand till it is cold, then take half a pint of spring water, the rind of three oranges pared very thin, and the juice of six : let them stand all night, strain them through a fine hair-sieve, melt the jelly and pour the orange liquor to it, and sweeten to the taste with fine lump sugar ; put to it a blade or two of mace, four or five cloves, half a small nutmeg, and the rind of a lemon ; beat the whites of five eggs to a froth, mix it well with the jelly, set it over a clear fire, boil it three or four minutes, run it through jelly bags several times till it is clear, then put it into moulds.

Apple Jelly.

Take one dozen and a half of good sound apples, pare, core, and cut them into a preserving-pan, cover them with water, and let them boil till they are dissolved ; strain them ;

have as much sirup in another pan as there comes jelly through the sieve, boil it till it almost comes to carimel, put the jelly to the sirup, and let it boil ten minutes.

Red Currant Jelly.

Take some ripe red currants, with one-third of white; pick, and put them into a preserving-pan over a good fire, to dissolve; run their juice through a flannel bag: to a pint of juice put three quarters of a pound of sifted sugar: boil quick, scum, and reduce to a good thickness, which may be known by putting a little into a saucer, and setting it in cold water.

Black Currant Jelly.

Make this the same as the above; only putting two ounces more sugar to every pint of black currant juice.

Raspberry Jelly.

Pick the fruit very clean, and put them on the fire in a preserving-pan, stirring all the time; when on the boil take them off, and strain them through a hair-sieve; let no seeds pass, put the jelly into another pan, and let it boil twenty minutes before you put the sugar in; stir all the time; put eleven ounces of sugar to every pound of jelly, let it boil twenty minutes, stirring it well; when cold

put it in pots, sift powdered sugar over, let it stand one day, and then cover it up. This jelly is good to make ice cream with.

Hartshorn Jelly.

Put three quarts of water into a clean pan, with half a pound of hartshorn shavings, let it simmer till nearly one-half is reduced, strain it off, and let it stand till it is cold, then put it on the fire with the peels of four oranges and two lemons pared very thin, boil them five minutes, put to it the juice of the before-mentioned lemons and oranges, with ten ounces of double-refined sugar; beat the whites of six eggs to a froth, mix them carefully with the jelly, that you do not poach the eggs, just let it boil up, and run it through a jelly-bag till it is clear. A pint of white wine or a little brandy will improve it.

Calf's Foot Jelly.

Boil four calf's feet well cleaned in six quarts of water, and let them boil gently till reduced to three quarts, then take out the feet, let it stand till cold, then scum off the fat clean, and clear the jelly from the sediment; beat the whites of five eggs to a froth, then add one pint of Lisbon, or any pale made wine, and the juice of three lemons: when the stock is boiling, take three spoonfuls of it, and keep stirring it with the wine and eggs,

to keep it from curdling ; then add a little more stock, and still keep stirring it, then put it in the pan, and sweeten it with loaf sugar to the taste : a glass of French brandy will keep the jelly from turning blue in frosty air ; put in the outer rinds of two lemons, let it boil one minute all together, pour it into a flannel bag, let it run into a basin, and keep pouring it back gently into the bag till it runs clear and bright, then set the glasses under the bag, and cover to prevent dust getting in. If you would have the jelly for a fish-pond, transparent pudding, or hen's nest, to be turned out of the mould, boil half a pound of isinglass in a pan of water, till reduced to one quart, and put it into the stock before it is refined.

Savoury Jelly.

Spread some slices of lean veal and ham in the bottom of a stew-pan, with a carrot, turnip, and two or three onions ; cover it, and let it stew on a slow fire till it is as deep a brown as you would have it, then put to it a quart of very clear broth, some whole pepper, mace, a very little isinglass, and salt to the taste ; let it boil ten minutes, then strain it through a strainer, scum off all the fat, and put to it the whites of three eggs, run it several times through a jelly-bag as you do other jellies.

Gooseberry Jelly.

Boil unripe green gooseberries till they are perfectly soft, pass them through a jelly-bag, sweeten the juice to the taste, either with fine lump sugar or a rich sirup, boil it twenty minutes, then pour it into glasses or moulds.

CHAPTER IX.

WAFERS.

Gooseberry Wafers.

GATHER green gooseberries just before they are ripe, boil them in rather more water than will cover them till they are soft; rub them through a sieve, but not very near, it should be about the thickness of good cream: to every pint of pulp put a pound of good lump sugar pounded and sifted very fine; make the sugar very hot before the fire, then put it to the pulp, and place it on a slow fire, but it must not boil; stir it well, and let it remain on the fire till you have taken off all the scum that will rise: when it is cool pour it very thin upon sheets of glass, set it in a stove with a slow fire, and, as soon as it will leave the glass, cut it into long pieces and roll it up,

then put the wafers into the stove again till they are dry, but do not let them be too long in or they will be a bad colour.

Melon, Peach, or Plum Wafers.

Take the pulp of any fruit, rub it through a hair-sieve, and to every three ounces of fruit add six ounces of sugar finely sifted ; dry the sugar till it is very hot ; heat the pulp also till it is very hot ; then mix it, and set it over a slow fire till it nearly boil, then pour it upon glass plates, and set it on the stove till it will leave the plates ; but before it begins to candy, take them off and turn them upon papers in what form you please : colour to your fancy.

White Wafers.

Beat the yolk of an egg, and mix it with a quarter of a pint of water ; mix half a pound of the best flour, and thin it with damask rose-water till of a proper thickness to bake ; sweeten with sugar finely sifted.

Brown Wafers.

Take a quart of thin cream, the yolks of three or four eggs, and as much fine flour as will make it into a thin batter ; sweeten it with three quarters of a pound of fine sugar finely sifted, and as much pounded cinnamon as will make it taste ; do not mix them till the cream is cold ; butter the pans, and make them very hot before you bake them.

Orange Wafers.

Boil oranges in three or four waters till they are tender, then take the kernels and the juice, beat them to a pulp in a marble mortar, and rub them through a sieve : to a pound of pulp take a pound and a half of fine lump sugar beaten and sifted ; put half of the sugar to the oranges and boil it till it is clear ; when it is cold make it up in paste with the other half of the sugar ; do but a little at a time, for it will dry too fast ; then, with a little rolling-pin, roll them out as thin as tiffany upon papers, cut them round or any shape that is liked, and let them dry ; they will look very clear.

Lemon Wafers.

These may be made as the orange wafers.

Wafers.

Beat well for half an hour two spoonfuls of cream, two of sugar, the same of flour, and one spoonful of orange-flower water, then make the wafer-tongs hot, and pour a little of the batter in to cover the irons ; bake them on a stove fire ; as they are baked roll them round a stick, and when cold they will be very crisp. They are proper for tea, or to put upon a salver to eat with jellies.

CHAPTER X.

CREAMS, CUSTARDS, ETC.

Pistachio Cream.

TAKE half a pound of pistachio nuts, take out the kernels, beat them in a marble mortar with a spoonful of brandy, put them into a tossing-pan with a pint of good cream and the yolks of two eggs finely beaten, stir it gently over a very slow fire till it grows thick.

Raspberry Cream.

To a pint of raspberries, or raspberry-jam, rubbed through a sieve to take out the seeds, mix well a pint of cream, sweeten it with grated loaf sugar, then put it into a pot and raise a froth with a chocolate mill; as the froth rises take it off with a spoon, lay it upon a hair-sieve, when you have got what froth you have occasion for, put the remainder of the cream in a dish, or small glasses, and put the frothed cream upon it as high as it will lie on.

Italian Cream or Cheese.

To a quart of thick cream put the juice of three lemons, half a pound of loaf sugar pounded and sifted, a table-spoonful of brandy, and half a pint of white wine: put in the

rinds of the lemons, and beat it with a whisk till is very thick ; then take out the rinds of the lemons, and having put a piece of muslin into a sieve, or a tin mould with holes in it, pour it in, and let it stand twenty-four hours ; then turn it out, and ornament it with comfits or flowers. It may be made to look like an ornamented twelfth cake.

Stoved Cream.

In a quart of thin cream put half an ounce of isinglass, a dozen bitter almonds skinned and beaten, and lump sugar to the taste ; boil all together five minutes, then strain it ; half fill one large glass or several small ones with any kind of preserves, and pour the cream over them when it is nearly cold.

Lemon Cream without Cream.

Take the juice of four large lemons, half a pint of water, half a pound of lump sugar, the whites of seven eggs and the yolks of four well beaten, mix all together, strain it, and set it on a gentle fire, stirring it all the time, and put into it the peel of one lemon ; when it is very hot, but does not boil, take out the lemon-peel, and pour it into glasses. It must be stirred one way all the time it is over the fire.

Orange Cream without Cream.

This must be done the same way as lemon cream.

Burnt Cream.

Boil a pint of cream with sugar and a little lemon-peel shired fine ; beat the yolks of six and the whites of four eggs separately, when the cream is cooled put in the eggs, with a spoonful of orange-flower water, and one of fine flour ; set it over the fire, keep stirring it till it is thick, then put it into a dish ; when it is cool sift a quarter of a pound of sugar over, hold a hot salamander over it till it is very brown and bright.

Snow and Cream.

Half fill a china or glass dish with custard, then take the whites of eight eggs, beaten with rose-water, and a spoonful of lump sugar grated, till it is a strong froth ; put some milk and water into a pan, when it boils take the froth off the eggs and lay it on the milk and water, and let it boil once up ; take it off carefully and lay it on the custard.

Jelly of Cream.

Take four ounces of hartshorn, put it on the fire with three pints of water, let it boil till it is a stiff jelly ; then strain it off and add

to it half a pint of cream, two spoonfuls of rose-water, a glass of wine, and sugar to the taste; then give it a gentle boil, stirring all the time to prevent curdling, then take it off and stir it till it is cold; put it into moulds, let them stand all night, then turn them out into a dish; take half a pint of cream, a little wine, sweeten it, and pour it over them.

Hartshorn Cream.

Boil four ounces of hartshorn shavings in three pints of water till it is reduced to half a pint, and run it through a jelly-bag; put to it a pint of cream and four ounces of fine sugar, and just boil it up; put it into cups or glasses, and let it stand till quite cold; dip the cups or glasses in scalding water, and turn them out into a dish; stick sliced lemons on them. It is generally eaten with white wine and sugar.

Barley Cream.

Boil a quart of French barley in three or four waters till it is pretty tender: set a quart of cream on the fire with some mace and nutmeg; when the water begins to boil, drain out the barley from it, put in the cream, and let it boil till it is pretty thick and tender; then season it with sugar and salt: when it is cold serve it up.

Clear Lemon Cream.

Infuse in a pint of water the rinds of two lemons till it tastes of them; then take the whites of two eggs, the juice of four lemons; beat all well together, run them through a sieve, sweeten them, and set them on a fire, not too hot, and keep stirring; when it is thick enough take it off.

Clear Orange Cream.

This must be made the same way as clear lemon cream.

Quince Cream.

Put quinces in boiling water unpared, boil them uncovered lest they discolour, pare them, beat them very tender with sugar, then take cream and mix it till it is pretty thick. If you boil the cream with a little cinnamon it will be better, but let it be cold before you put it to the quince.

Citron Cream.

Boil a quart of cream with half an ounce of isinglass, and a blade or two of mace, till the cream is pretty thick; sweeten it to the taste with perfumed hard sugar; take a piece of green fresh citron and cut it in small pieces; hot the cream in dishes, when it is half cold put in the citron, so as it may sink

from the top and may lie before it is at the bottom : let it stand till the next day.

Custard.

Boil a quart of cream with a stick of cinnamon in it, and sweeten to the taste ; set it to cool ; blanch one ounce of almonds, beat them fine in a marble mortar, if you like a ratafia taste put in a few apricot kernels or bitter almonds, and the yolks of six eggs, mix them well with the cream, set it on a slow fire, keep stirring it till it is pretty thick, but do not let it boil, pour it into cups or a glass dish.

Lemon Custard.

Put to a pint of white wine the juice of two lemons, the out-rind of one pared very thin, the inner-rind of one boiled tender and rubbed through a sieve, sweeten to the taste, let them boil a good time, then take out the peel and a little of the liquor, set it to cool, and pour the remainder into a dish ; beat four yolks and two whites of eggs, mix them with the cool liquor, strain them into the dish, stir them well together, and set them on a slow fire ; when it is enough grate the rind of a lemon all over the top : you may brown it over with a hot salamander. It may be eaten either hot or cold.

Orange Custards.

Boil the rind of half a Seville orange very tender, beat it in a marble mortar till it is very fine, put to it one spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs, beat them all together ten minutes, then pour in by degrees a pint of boiling cream, keep beating them till they are cold, put them into custard-cups, and set them in a pot of boiling water, and let them stand till they are set. They are good either hot or cold.

Beesting Custard.

Set a pint of beesting over the fire with a little cinnamon and lemon-peel, let it be boiling hot, then take it off, and have ready mixed one spoonful of flour, and a spoonful of thick cream, pour the hot beesting upon it by degrees, mix it exceedingly well together, and sweeten it to the taste; you may either put it in crusts or cups to bake it.

Baked Custards.

One pint of cream boiled with cinnamon, and sugar to the taste; when cold take four yolks and two whites of eggs, a little brandy, nutmeg, and lemon-peel; mix them well together, and bake them in cups or dishes with a paste round the edge.

Plain Baked Custards.

Sweeten a quart of new milk to the taste, grate in a little nutmeg, beat well eight yolks and four whites of eggs, stir them in the milk, and bake them either with or without a paste.

Lemon Cheesecakes.

Boil the peel of two large lemons very tender, then pound it well in a mortar, with a quarter of a pound of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beaten fine; pound and mix all together, with the juice of one lemon, lay a puff paste in the patty-pans, fill them half full and bake them.

Orange Cheesecakes.

These may be done the same way, only boil the peel in two or three waters, to take out the bitterness.

Lemon, another way.

Grate the peel of two lemons into a basin, and squeeze the juice of one to it; then add half a pound of loaf sugar sifted, six yolks of eggs well beaten, and a lump of butter melted; mix all well together, and bake them in pans, in good puff paste.

Another way.

Mix four ounces of sifted lump sugar and four ounces of butter; melt it, and add the yolks of two and the white of one egg, the rind of three lemons shred fine, the juice of one, one Savoy biscuit, some blanched almonds pounded, and three spoonfuls of brandy; mix well, and put in puff paste.

Almond Cheesecakes.

Blanch four ounces of Jordan almonds, beat them very fine in a little orange-flower water; take six yolks and two whites of eggs, beat and strain them, half a pound of white sugar, and a little beaten mace; beat them well together in a marble mortar; melt half a pound of butter, add a little grated lemon-peel, and put them into the mortar with the other ingredients, mix all well together, and fill the patty-pans.

Citron Cheesecakes.

Boil a quart of cream, beat the yolks of four eggs, mix them with the cream when it is cold, then set it on the fire, and let it boil till it curds; blanch some almonds, beat them with orange-flower water, put them into the cream with a few Naples biscuits, and green citron shred fine; sweeten to the taste, and bake in puff paste.

Very fine Cheesecakes.

Warm a pint of cream and put to it five quarts of milk warm from the cow, then put rennet to it, and give it a stir; when it is come, put the curd in a linen bag or cloth, let it drain well from the whey, but do not squeeze it much; put it in a mortar and break the curd as fine as butter; put to the curd half a pound of sweet almonds blanchèd and beaten exceedingly fine, and half a pound of macaroones beaten fine; then add to it the yolks of nine eggs beaten, a nutmeg grated, two perfumèd plums dissolved in rose or orange-flower water, half a pound of fine sugar; mix all well together, melt a pound of butter and stir it well in it, and half a pound of currants.

Bread Cheesecakes.

Pour a pint of boiling cream on four ounces of bread crumbs, and let it stand two hours; take eight eggs, half a pound of butter, a nutmeg grated, and the peel of half a lemon shred very fine; beat them well together, and put in half a pound of currants well washed and dried before the fire, and a spoonful of white wine or brandy.

Rice Cheesecakes.

Thicken a pint of thin cream with two ta-

blespoonfuls of ground rice : when quite cold grate the peel of a lemon and put half the juice of one to it ; sweeten it to the taste with grated lump sugar. Beat the yolks of six eggs with two ounces of butter that has been melted by standing in a basin put in hot water ; mix all together and bake in a good paste. A few currants may be added for a change.

Curd Cheesecakes.

Beat half a pint of curds with four eggs, three spoonfuls of rich cream, half a nutmeg, one spoonful of ratafia, rose, or orange-water, put to them a quarter of a pound of sugar, half a pound of currants washed and dried before the fire, mix them well together, and bake them in patty pans, with a good crust under them.

Gooseberry Cheesecakes.

Boil green unripe gooseberries and rub them through a sieve. To half a pound of pulp put half a pound of loaf sugar sifted, three ounces of Savoy or Naples biscuits, and the rind of a lemon grated ; beat four eggs and mix all together ; add six ounces of butter that has been melted ; bake them in puff paste, and sift sugar over them.

Apple Cheesecakes.

These are made in the same way, only adding a little lemon juice.

Orange Crumpets.

To a pint of cream and a pint of new milk that is warm, put a little rennet, when it is broken stir it gently, and lay it on a cloth to drain all night: take the rinds of three oranges boiled as for preserving, pound them very fine, and mix them with the curd and eight eggs in a mortar, a little nutmeg, the juice of a lemon, or orange, and sugar to the taste; bake them in tin pans rubbed with butter; when they are baked turn them out, and put made wine and sugar over them.

Curd Puffs.

Put a little rennet in two quarts of milk, when it is broken put it in a coarse cloth to drain, then rub the curd through a hair-sieve, with four ounces of butter beaten, ten ounces of bread, half a nutmeg, and a lemon-peel grated, a spoonful of wine, and sugar to the taste; rub the cups with butter, and bake them a little more than half an hour.

Egg Cheese.

Beat the yolks of six eggs well, put them into a quart of new milk, sugar, cinnamon,

and lemon-peel to the taste ; set it over the fire, keep stirring it, squeeze a quarter of a lemon in to turn it to cheese, strain, and put it into what shape you would have it ; when it is cold turn it out, and pour over it either plain cream or a custard.

Blanc-Mange.

To a quart of cream put an ounce of isinglass, let it boil gently over a slow fire a quarter of an hour, stirring it all the time ; take it off, sweeten it to the taste, and put in a spoonful of orange-flower water ; strain it, pour into moulds, and when cold turn it out. If more flavour would be liked, put in a few bitter almonds blanchéd and beaten.

Dutch Blanc-Mange.

Put to one ounce of isinglass half a pint of boiling water ; boil it till dissolved, if much wasted add more water to make it half a pint, boil a piece of lemon-peel in it, then take half a pint of white wine, the yolks of three eggs well beaten, and mix with the wine, then put it to the isinglass, add the juice of lemon and sugar to the taste, mix it well and boil it a little, strain it through a lawn sieve, stir it till nearly cold, then put it in shapes.

Fruit in Jelly.

Put half a pint of clear stiff calf's foot jelly

into a basin, when it is set and stiff, lay in three fine ripe peaches, and a bunch of grapes with the stalks up, put a few vine leaves over them, then fill up the bowl with jelly, and let it stand till the next day ; then set the basin to the brim in hot water, and as soon as it will leave the basin, lay the dish over it, and turn the jelly carefully upon it. Garnish with flowers.

Dish of Snow.

Put twelve large apples in cold water, and set them over a slow fire ; when they are soft pour them upon a hair-sieve, take off the skin, and put the pulp into a basin ; beat the whites of twelve eggs into a strong froth, beat and sift half a pound of lump sugar, and strew it into the eggs ; beat the pulp of the apples to a strong froth, then beat them all together till they are like stiff snow, lay it upon a dish, heap it up as high as you can, set round it green knots of paste in imitation of Chinese rails, stick a sprig of myrtle in the middle of the dish, and serve it up.

Lemon Syllabubs.

Put to a pint of cream grated sugar to the taste, the juice of seven lemons, and the rinds of two into a bottle of white wine, put it into a deep pot, and whisk for half an hour ; put it into glasses the night before it is wanted.

It is better for standing two or three days ; it will keep a week if required.

Another way.

Put a pint of cream to a pint of white wine ; rub a quarter of a pound of loaf sugar upon the out rind of two lemons till you have got out all the essence, then put the sugar to the cream, and squeeze in the juice of both the lemons, let it stand for two hours, then whisk it, take the froth off with a spoon as it rises, or it will make it heavy, lay it upon a hair-sieve to drain, then fill the glasses with the remainder, lay on the froth as high as you can, let them stand all night, and they will be clear at the bottom.

Whip Syllabubs.

Take a pint of thin cream, rub a lump of loaf sugar on the outside of the lemon, and sweeten to the taste, then put in the juice of a lemon, a glass of white wine, or French brandy, whisk it, take off the froth as it rises and lay it upon a hair-sieve, then fill one-half of the glasses a little more than half full of white wine, and the other half of the glasses a little more than half full of red wine, then lay on the froth as high as you can, but observe that it is well drained on the sieve, or it will mix with the wine and spoil the syllabubs.

Trifle.

Put Naples biscuits, and macaroones in the middle of a dish, pour as much white wine and a little brandy over them as will soak them; add raspberry jam, or any other preserve without stones; put as much sugar in a quart of cream as will make it sweet, rub the sugar upon the rind of a lemon, put the cream into a pot with the white of an egg, whisk it to a strong froth, and lay as much upon a sieve as will fill the dish; put the remainder of the cream into a pan, with a stick of cinnamon, the yolks of eight eggs well beaten, and sugar to the taste; set them over a gentle fire, stir it one way till it is thick, when it is cold pour it upon the macaroones, &c. and put on the frothed cream, lay round it different coloured sweetmeats, and small shot-comfits.

Apple Floating Island.

Bake six or eight large apples; when cold pare and core them, rub the pulp through a sieve, then beat it up light with fine sugar well sifted to the taste; beat the whites of four eggs with orange-flower water in another bowl till it is a light froth, then mix it with the apples a little at a time till all is beaten together and very light: make a custard, put

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it in a china or glass dish, and lay the apples all over it.

Pyramid of Paste.

Make the finest puff paste, roll it half an inch thick, cut it into oval shapes; the first the size of the dish in which it is to stand, the next smaller, and so on, till it forms a pyramid; then bake each piece separately a light colour. When done, lay them on a large dish till cold, set the largest piece in the dish, put on it raspberry, or apricot jam, or currant jelly, lay the next size on that, and more sweetmeats, and proceed in the same way with the other pieces, till they are all placed on each other. Small pieces may be cut out round to appear like spires.

Artificial Fruit.

Use the stalks of any kind of fruit, with the stones to them; take neat tins the shape of the fruit wanted, leave a hole to put in the stone and stalk; the tins must be made to open. Take very strong jelly properly coloured, fill the tins, and put in the stones and stalks just as the fruit grows; when quite cold, open the tins, and put on the bloom, which must be done by carefully dusting on powder of different colours.

Chantilly Basket.

Boil sugar to carmel height. Have ready a mould well oiled, for a basket; when the carmel begins to cool, run the sugar over every part of it; when cold, the basket will be fit to put the sweetmeats in. It may be filled with oranges nicely pared and pulled into quarters, and covered with more carmel sugar.

Almond Knots.

Blanch two pounds of almonds, beat them in a mortar to a very fine paste with rose-water; take a pound of double-refined sugar sifted through a lawn sieve, leave out some to make up the knots, put the rest into a pan upon the fire till it is scalding hot, and at the same time have the almonds scalding hot in another pan; then mix them together with the whites of three eggs beaten to a froth, and let it stand till it is cold, then roll it with some of the sugar you left out, and lay them on paper: they will not roll into any shape, but lay them as well as you can, and bake them in a cool oven; it must not be hot, neither must they be coloured.

French Flummery.

Blanch and pound an ounce of sweet, and half an ounce of bitter almonds, mix them

with the yolks of eight eggs, and whisk them for a short time, then pour on them a pint of boiling new milk, and put the whole on the fire; stir well with the whisk till it thickens, take it off, and stir it a little to keep it smooth. Whisk a pint of thick cream till it is a light froth, and when the milk, &c. is cold mix them with the cream with a whisk, adding sifted lump sugar to the taste; then put to the whole three quarters of an ounce of isinglass that has been dissolved in a teacupful of boiling water. When the flummery begins to thicken put it into moulds.

Lemon Solid.

Boil the rinds of two lemons pared very thin, and half an ounce of isinglass, in a pint of cream and quarter of a pint of milk, and sweeten to the taste; when the isinglass is dissolved strain it, and, when nearly cold, put in the juice of two lemons, stirring it till it is put into the moulds, which must not be done till it begins to stiffen.

Hen's Nest in Jelly.

Make a small hole at one end of four or five eggs, take out the inside, and fill them with blanc-mange; when they are quite stiff peel off the shells. Pour very clear calf's foot jelly into a proper sized basin as high as will make it the right shape; when it is set,

turn it out and put it in a dish the round part downwards; then put lemon-peel shred like straws round and round the top of the jelly, and lay the eggs in the middle.

CHAPTER XI.

SPONGES.

Lemon Honeycomb.

SWEETEN the juice of a lemon with fine lump sugar to the taste; mix a pint of cream with the white of an egg, put in some sugar, and beat it up; as the froth rises take it off and put it on the juice of the lemon till you have taken all the cream off upon the lemon: make it the day before you want it. Put Naples biscuit round: four or five macaroones put in first improves it.

Apple Sponge.

Pare and core six fine flavoured apples, boil them till they are tender, and rub them through a sieve: pound and sift fine lump sugar, sweeten the pulp to the taste, and mix all together with the juice of a lemon. Boil an ounce of isinglass and the lemon-peel in a pint of water; when it is dissolved strain it,

and let it stand to cool, but not to stiffen. Mix the apple-pulp and the isinglass-water together, and whisk it till it begins to stiffen, then put it into moulds, and let it stand a night before it is turned out.

Apricot Sponge.

This may be done the same as apple sponge.

Melon Sponge.

Do this the same as apple sponge.

Peach Sponge.

Do this the same as apple sponge.

Orange Sponge.

Take a pint of calf's foot jelly in which a little isinglass has been boiled, put it in a basin and let the basin stand in hot water till the jelly is melted, then put to it the juice of two oranges and more sugar finely grated, if the jelly will not make it sweet enough without, then whisk all together till it begins to stiffen; put it into moulds, and let it stand a night before turning out.

Lemon Sponge.

This may be made the same as orange sponge, only it will require more sugar.

Cream Sponge.

Boil an ounce and a half of isinglass in a quart of good cream, strain it, and let it stand to cool, but not to set. Take off the yellow part of a lemon with lump sugar, and grate the sugar into a pot, squeeze the juice of the lemon upon it, mix this with the cream, and whisk all together till it begins to stiffen, then put it into moulds and let it stand all night.

Raspberry Sponge.

This may be made the same way as cream sponge, only putting the juice of fruit instead of the lemon and peel.

Strawberry Sponge.

Do this the same as raspberry sponge.

CHAPTER XII.

PATTIES, PASTES, ETC.

Oyster Patties.

USE the best puff paste, cover the patty-pans, put a crust of bread in to make a place for the oysters, put the tops on, and bake them. Then fill them with oysters prepared in the following manner: cut a score of oysters into small pieces, season with white pepper, salt, a little mace, and grated lemon-peel; simmer them a few minutes in part of their liquor, then thicken with a bit of butter rolled in flour, add a table-spoonful of thick cream, make all hot, and fill the patties. They may be eaten either hot or cold.

Lobster Patties.

Do these the same as oyster patties.

Shrimp Patties.

Do these the same as oyster patties.

Cockle Patties.

Do these the same as oyster patties.

Veal Patties.

Mince cold veal, free from skin, very fine,

and proceed in all respects as for oyster patties ; but some like a little of the juice of the lemon in these.

Savoury Patties.

Scrape a little ham, mix it with cold veal, parsley, and lemon-peel, that have been minced very fine, season with nutmeg, mace, pepper, salt, and a very little Cayenne ; moisten the whole with good cream and a small quantity of gravy : use a good paste. These may be either baked with the meat in, or done like the veal patties.

Gum Paste for Dessert Baskets or Flowers.

Steep two ounces of gum dragon in a tea-cupful of cold water all night ; beat a pound of lump sugar and sift it through a silk sieve, then mix the sugar and gum together, work it till it is white, colour it, and cut it into any shape you like, and dry it in a stove. You may make flowers of this paste by using lemon-peel, cut in shreds, for the stalks.

Puff Paste.

The flour should be very dry, and if in the least lumpy it must be sifted. To a pound of flour have a pound of good stiff butter ; rub a very little of the butter in the flour, and a tea-spoonful of salt ; make it up with the juice of a lemon, and the whites of two

eggs well beaten up with a fork : there should be no water used in this paste. Let it stand in a cool place an hour, then roll it out very straight, and put more butter in, then double it up, do this three or four times till all the butter is used ; bake it in a rather quick oven. This is a beautiful paste for pyramids and leaves.

Another way.

One pound of flour ; beat the white of an egg to a strong froth, mix it with as much water as will make three quarters of a pound of flour into pretty stiff paste, roll it out very thin, lay the third part of half a pound of butter in thin pieces, dredge it with part of the quarter of the flour left out for that purpose, roll it up tight, then roll it out again, do so till all the half pound of butter and flour is used, cut it in square pieces, and make the tarts ; it requires a quick oven. A small quantity of volatile salt dissolved in milk, put into any puff paste will make it very fine, and more beautiful than it can be without it.

Summer Paste for Tarts.

Take one pound of fine flour mixed with one ounce of loaf sugar beaten and sifted, make it into a stiff paste, with half a pint of boiling cream and three ounces of butter in it, work it well, and roll it very thin ; when

the tarts are made beat the white of an egg, rub it over them with a feather, sift lump sugar over them, and bake them in a moderate oven.

A good Paste.

Half a pound of butter to a pound of flour, and a little salt, made with a cool light hand, makes an excellent paste for fruit pies, and also pigeon and veal pies.

Paste for Raised Pies.

For four pounds of fine flour use one pound of fresh butter, and one pound of beef suet ; chop the suet very fine, and put it and the butter into a pan with as much water as will do, boil it two or three minutes, then pour it boiling hot upon the flour, work it well into a pretty stiff paste, pull it in lumps to cool, and raise the pies ; bake them in a moderate oven.

Icing for Tarts.

Beat the white of an egg to a strong froth, put in by degrees four ounces of fine lump sugar, with as much gum as will lie on a six-pence beaten and sifted fine, beat it half an hour, then lay it on the tarts the thickness of a straw.

A Gold Web for covering Sweetmeats.

Pound and sift a quarter of a pound of the best lump sugar, put it in a ladle, set it over a clear fire, when it is melted and of a good colour set it on a table, and turn a tin cover or punch bowl upside down upon the same table, and begin to spin it with a knife round and round the bowl; when the sugar begins to stiffen, put it over the fire to warm, and spin in it as before, but do not warm it too often, it will turn the sugar a bad colour: if you have not enough sugar, clean the ladle before you put in more; spin it till the web is thick enough: take it off and set it over a dish of blanc-mange, or any pretty looking thing.

Shrimp Loaf.

Cut the inside of a twopenny loaf out, leaving the outside as whole as possible, fill it with picked shrimps seasoned with pepper, salt, a very little Cayenne, and mace, put a good lump of butter in, then cover it with the piece of crust which was taken off: bake it a fine brown. It is best hot, but very good cold. It will be an improvement to mix a few crumbs with the shrimps.

Lobster Loaf.

Do this as the shrimp loaf.

Crab Loaf.

Make this as the shrimp loaf.

Oyster Loaf.

Make this as the shrimp loaf.

Mince Meat.

Chop a calf's liver as small as possible, two pounds of fresh beef suet very small, three pounds of good baking apples, two pounds of currants washed clean, picked, and well dried before the fire, one pound of raisins stoned and a little chopped, and two pounds of powder sugar; mix them well together with half an ounce of mace, the same of nutmeg grated, cloves and cinnamon a quarter of an ounce each, and one pint of French brandy. A little candied citron and orange cut in small pieces will improve it. Put it close down in a pot and cover it up.

Mince Pies without Meat.

Chop fine three pounds of suet, and three pounds of apples, when pared and cored; wash and dry three pounds of currants, stone and chop one pound of jar raisins, beat and sift two pounds of raw sugar, cut small twelve ounces of candied orange peel, and six ounces of citron; mix all well together, with a quarter of an ounce of nutmeg, half a quarter of

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an ounce of cinnamon, six or eight cloves, and half a pint of French brandy : put it close up.

Veal Balls.

To a pint of fine minced veal add a large spoonful of beef suet chopped very fine ; season it with pepper, nutmeg, lemon-peel, and parsley ; mix with a beaten egg. Roll into balls the size of an egg, and fry them a pale brown, with eight or ten small onions ; put them into a good gravy, and stew them an hour : serve them up with a spoonful of catsup and a small bit of butter rolled in flour.

Veal Cakes.

Bone a breast of veal, a few slices of lean ham, six eggs boiled hard, with a handful of parsley, both chopped very fine. Cut the veal in three pieces, season with a little mace, white pepper, salt, and Cayenne ; put the fattest piece of veal at the bottom of an earthen pot, then lay some chopped egg and parsley, seasoning, and ham, then another piece of veal, and so on, till all is put in ; pour in half a pint of water, and cover the veal with the bones : let it bake two hours and a half in a quick oven, then take off the bones and put a plate over with a weight, and as it cools, a larger weight. This looks very well with savoury jelly over it, which must

be put on after the cake is quite cold and has been put into a larger dish.

Pancakes.

Mix together four eggs, six table-spoonfuls of flour, and nearly half a pint of new milk; fry and roll up in sifted sugar: the butter in the pan must be hot before the batter is put in. Grated lemon-peel and nutmeg may be put into the batter if approved; or apples chopped small make an agreeable change.

CHAPTER XIII.

POTTED MEATS.

Potted Beef.

Cut three pounds of lean beef in three or four pieces, season it with pepper, salt, and a little mace, put it into pots with half a pound of butter, tie a paper over it, and bake it three hours: when you take it out cut off the outsides, then put the meat in a marble mortar, and beat it with the fat from the gravy; oil fresh butter, and put it in a little at a time, beat it till it is like a fine paste, then put it close down in potting-pots; when cold and stiff, pour over it clarified butter.

Two or three anchovies will improve it very much.

Potted cold Beef.

Cut it small, add to it melted butter, two anchovies boned and washed, and some Jamaica pepper beaten fine; beat them well in a marble mortar till the meat is yellow, and pot as for beef.

Potted cold Beef, or Venison.

Cut it small, beat it well in a marble mortar with melted butter, season it with mace, cloves, and nutmeg beaten very fine, and some pepper and salt, till the meat is mellow and fine; then put it down close in pots, and cover it with clarified butter.

Potted Veal.

Take off the outside of cold veal, beat it well with clarified butter, season with mace, white pepper, salt, and a little Cayenne; when very fine put it in pots and cover with butter. Potted veal is more white and delicate when made of meat that has been cooked.

Potted Mutton.

Rub a fillet of mutton well with saltpetre, and let it lie twenty-four hours; then wash it, put it into a deep pot with some butter, and bake it for two hours; take it out, cut

off the outsides, and beat it well; season it with white pepper, salt, mace, and a little Cayenne, putting butter to the liking (but take that from the top of the gravy;) when pounded to a fine paste, put it in pots, and pour clarified butter over it. It is much finer than potted beef.

Potted Marble Veal.

Stew part of a leg of veal, in as little water as possible, till tender; then take it out, season it with salt, white pepper, and mace, and pound cold butter into it; when beaten to a fine paste, chop a cold tongue very small, with some cold butter, and season it with mace, white pepper, and some Cayenne; when beaten to a fine paste, put the veal and tongue, in lumps, in the pot, as it will look better than being laid regular; then pour clarified butter over it.

Potted Hare.

After seasoning it, bake it with butter. When cold, take the meat from the bones, and beat it in a mortar; add salt, mace, pepper, and a piece of fresh butter melted in a spoonful or two of the gravy that came from the hare. When well mixed, put it into small pots, and cover with butter. The legs and back should be baked at the bottom of the

jar, to keep them moist, and the bones be put over them.

Potted Rabbit.

Do it the same way as potted hare.

Potted Lobsters.

When they are boiled pick out all the meat, season it high with black and Cayenne pepper, salt, beaten mace and nutmeg, with butter enough to make it mellow ; then beat it fine in a marble mortar, put it down in pots, and set it in an oven that is not very hot for a few minutes ; when cold, pour clarified butter over it.

Potted Shrimps.

Use the largest shrimps, pick them, and put them in a stew-pan with half their weight of butter ; season them with mace, white pepper, and Cayenne, rather high ; set them over the fire, and let them stew ten minutes ; then put them down in pots, with butter over them.

Potted Mackerel.

Pick the mackerel from the bone ; be careful not to break the meat more than can be helped ; season them pretty high with pepper, salt, a little Cayenne and mace ; bake them in a pan with butter over them ; when

cold, lay them in potting pots, and pour clarified butter over them.

Potted Herrings.

These may be done the same way as potted mackerel.

Potted Salmon.

Scale and wipe, but not wash it; salt it pretty well; let it lie till the salt is melted; then drain it from the brine; season with beaten cloves, mace, and pepper; put it close into a pan, cover it over with butter, and bake it; when well done, drain it from the gravy; put it into potting pots, and, when cold, cover it with clarified butter.

Potted Eels.

Skin and wash them very clean, slit them down the back, and take out the bones; cut them in pieces, and season them well with pepper, salt, nutmeg, and Cayenne; then lay them close in the pot till it is full, cover it with coarse paste, and bake them; when they come out of the oven, open the pot and pour the liquor from them, and put them in what sized pots you like, whilst hot, and cover them with clarified butter.

Potted Char.

Put them into a shallow tin dish, strew

over them beaten mace, pepper, salt, and butter that has been dissolved; bake them. When enough strain off the butter, let it stand to settle, and pour it over them free from the sediment.

Potted Lampreys.

These may be done the same way as potted char.

Potted Partridges.

Clean them, and season with beaten mace, allspice, white pepper, and salt; rub every part well; then lay the hreast downwards in a pan, and pack the birds very close: put a good deal of butter on them, then cover the pan with a coarse flour-paste and paper over, tie it closely, and bake: when cold, put the birds into pots, and cover them with butter.

Potted Pigeons.

They should be quite fresh; clean them well and season them with salt and pepper; lay them close in a small deep pan, cover them with butter, then with paper tied down, and bake them. When cold, put them dry into pots that will hold two or three in each, and pour butter over them, using that which was baked as part. If the pigeons were boned, and then put in an oval form into the pot, they would lie closer and require less

butter. They may be stuffed with a fine forcemeat made with veal, bacon, &c. and then they will eat excellently. If more flavour is approved of, add mace, allspice, and a little Cayenne, before baking.

Potted Larks, and other small Birds.

Do these the same way as potted pigeons.

Potted Moor Game.

Singe and wash the birds nicely, and season, inside and out, pretty high, with pepper, mace, nutmeg, allspice, and salt : pack them in as small a pot as will hold them, cover them with butter, and bake in a very slow oven. When cold, take off the butter, dry them from the gravy, and put one bird into each pot, which should just fit : add as much more butter as will cover them, but take care it does not oil.

Potted Mushrooms.

Choose small close mushrooms, wash them and rub them clean ; put them into a stew-pan with cloves, mace, whole pepper, and bits of ginger ; strew over them some salt, let them stew till the liquor that comes from them is nearly wasted ; then put to them a large lump of butter, and let them stew till the butter becomes clear ; take them off the fire, and put them into pots with the butter

and spice; let them stand a day or two; then cover them with clarified butter.

Clarified Butter for potted Things.

Put it into a sauce-boat, and set that over the fire in a stew-pan that has a little water in; when melted, take care not to pour the milky parts over the potted things: they will sink to the bottom.

CHAPTER XIV.

PICKLES, CATSUPS, ETC.

To pickle Portugal Onions.

PEEL the onions and cut a piece from the root end; make a hole, but not through, fill it with mustard-seed, horse-radish scraped, a little cochineal, white pepper, and mace; put on the piece that was cut off; tie each onion with thread, pour boiling vinegar over them, with horse-radish, mace, white pepper, salt, and ginger; set them before the fire; boil the vinegar every third day for a fortnight, and pour it over them hot every time.

Indian Pickle.

Cut large cauliflowers into small pieces,

wash them clean, and put them into a pan with plenty of salt over them; dry them separately in the sun, repeatedly turning them till almost brown, which will be several days first. Then put plenty of whole ginger, slices of horse-radish, peeled garlic, whole pepper, peeled shalots and onions, into salt and water one night; drain and dry them, and when the ingredients are ready, boil more than a sufficient quantity of vinegar to cover them; to two quarts of it add an ounce of the best pale turmeric, and put the whole into stone jars, pour the vinegar boiling hot over, cover them till the next day, then boil the pickle again, and the same on the third day; after which fill the jars with liquor, cover close with bladder and white leather, and set them in a dry place.

Barberries.

Pick the barberries before they are quite ripe, and put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When the scum rises on them, put them into fresh salt and water; but they need no vinegar, their own natural sharpness will preserve them: cover close.

Cucumbers.

Gather cucumbers on a dry day, and put

them into a jar; put to them a head of garlic, a few white mustard-seeds, a few blades of mace, half an ounce of black pepper, the same of long pepper and ginger, and a good handful of salt into the vinegar; pour it upon the cucumbers boiling hot, set them by the fire, and keep them warm for three days; boil the vinegar once every day; keep them closely covered till they are a good green, then tie them down with a leather, and keep them for use.

Gherkins.

Do these the same way.

Cucumbers in slices.

Gather large cucumbers before the seeds are ripe, slice them a quarter of an inch thick, then lay them on a hair-sieve, and betwixt every layer put a shalot or two, throw on a little salt, let them stand four or five hours to drain, then put them in a stone jar; take as much strong aleger as will cover them, boil it five minutes, with a blade or two of mace, a few white pepper-corns, a little ginger sliced, and some horse-radish scraped; pour it boiling hot upon the cucumbers, let them stand till they are cold, do so three times more; let it go cold betwixt every time, then tie them down with a bladder for use.

Walnuts black.

Put walnuts, before the shell is formed, into a strong cold alegar, with a good deal of salt in it, and let them stand three months; then pour off the alegar, boil it, with a little more salt, pour it upon the walnuts, and let them stand till they are cold; make it hot again and pour it upon the walnuts, do so till they are black, then put them into a hair-sieve, and make a pickle for them; to every two quarts of alegar put half an ounce of mace, the same of cloves, one ounce of black pepper, the same of Jamaica pepper, ginger, and long pepper, and two ounces of common salt, boil it ten minutes, and pour it hot upon the walnuts; keep them in strong stone jars, and they will be fit for use in a month or six weeks' time.

Parsley green.

Take a large quantity of eurled parsley, make a strong salt and water to bear an egg, put in the parsley, let it stand a week, then take it out to drain; make a fresh salt and water as before, let it stand another week, then drain it well, put it in spring water, and change it every day for three days; scald it in hard water till it becomes green, take it out, and drain it quite dry; boil a quart of distilled vinegar a few minutes, with two or

three blades of mace, a nutmeg sliced, and a shalot or two : when it is quite cold pour it on the parsley, with two or three slices of horse-radish, and keep it for use.

White Catsup.

Put a quart of verjuice into a jug ; take sliced ginger, whole pimento, mace, cloves, horse-radish, shalots, anchovies, two or three spoonfuls of shred capers, and some sweet herbs ; tie all up in a muslin bag, put them into the jug, and close it tightly up. A spoonful of this improves gravy, fish sauce, and white sauce.

Oyster Catsup.

Boil oysters up in their own liquor, strain, and pound them in a mortar ; boil the pounded oysters in the liquor, with beaten mace and pepper. Some add a very little mushroom catsup, vinegar, or lemon juice ; but the less the natural flavour is overpowered the better, only that spice is necessary for its preservation. This oyster catsup will keep perfectly good much longer than oysters are ever out of season in England.

Walnut Catsup.

Put walnuts into a jar, cover them with cold strong alegar, and tie them closely for a twelvemonth. Then take out the walnuts,

and to every gallon of liquor put two heads of garlic, half a pound of anchovies, a quart of red wine, an ounce each of mace, cloves, long, black, and Jamaica pepper, and ginger; boil all together till the liquor is reduced to half the quantity, and the next day bottle it for use. It will be good in fish sauce, or stewed beef; the longer it is kept, the better it is.

Mushroom Catsup.

Gather the broad flapped and red gilled mushrooms before the sun has discoloured them; wipe, and break them into an earthen pan: to every three handfuls throw in one handful of salt, stir them two or three times a day till the salt is dissolved, and the mushrooms are liquid. Set the whole over a gentle fire till the goodness is extracted; strain the hot liquid through a fine hair-sieve, boil it gently with allspice, whole black pepper, ginger, horse-radish, and an onion, or some shallots, with two or three laurel leaves. After sinmering some time, and well scumming, strain it into bottles; when cold, close them with cork and bladder. If again boiled at the end of three months, with fresh spice, and a stick of sliced horse-radish, it will keep very well for at least a year; but it seldom does this, unless it is boiled a second time.

Essence of Vinegar.

During a hard frost, expose vinegar to the weather in shallow vessels: the watery parts will freeze, but the spirit will remain fluid. Repeatedly expose the fluid as it is obtained, and if it be a very cold season, a pint of strong vinegar will be reduced by the frequent exposure, to about a table-spoonful of a fine flavoured essence, and very pungent. This is a most excellent sauce for fish, but particularly for lobsters and oysters.

To give a fine flavour to Tongues.

A dessert spoonful of pyrolignious acid will flavour two or three tongues, if well rubbed in when taken out of pickle.

Home made Brawn.

Take the offals and upper chop, and any other lean bits of the pig, rub them with saltpetre, and let them lie three or four days. The feet and ears to be soaked in water for the same space of time. Boil the whole with a dressed cow's heel till tender; then take out all the bones, season the meat with pepper, salt, and pimento, and lay it in a round hoop, without a bottom, lining the sides with the cow's heel cut in slices, together with the fat and skin of the pork, to form as far as the materials will allow, a white border in imita-

tion of real brawn. Cover the top with a piece of board or a plate, and lay a weight upon it. In a day or two the hoop may be taken off. Keep it in the following pickle : and when it is pretty well cut down it may be cut in slices and fried.

Pickle for Brawn.

To two gallons of water put one quart of wheat bran, and one pound of salt ; boil one hour, strain it, and let it stand till cold ; then put and keep the brawn in this at all times, but when at table. The pickle will keep ten or twelve days, according to the weather.

To make Yest.

Boil an ounce of good hops in three quarts of soft water twenty minutes : mix half a pound of flour in half a pint of cold water in an earthen pot, and strain the hops on it. When milk warm put in a pint of the old wort, and let it ferment twenty-four hours near the fire, bunged tight to keep out the air. When wanted to be used, boil four large potatoes, mash them smooth with two spoonfuls of flour, a little cold water, and a pint of the liquor. Let this ferment eight or ten hours near the fire, then put it to a stone of flour over night, mixed with a little water. It is longer in rising than common yest.

CHAPTER XV.

OBSERVATIONS ON BRITISH WINES.

THE fine flavour of all fruits being nearly destroyed by the process of fermentation, those who wish to preserve the flavour of fruit in wine, must dissolve the sugar in water, and ferment it ten days in an atmosphere of temperature of 60° . (The fermentation is more complete in a tub covered with a blanket than in a cask.) The juice of the fruit, or the bruised fruit, may then be well mixed with it, and after standing one day, the liquor may be strained off into a cask, and a small quantity of brandy added, to prevent further fermentation.—Wine thus prepared will not only contain the flavour of the fruit, but will be equal to any foreign wine, in consequence of the sugar being properly decomposed by fermentation.

British wines are very inferior to foreign wines, and disorder the stomachs of those whose digestion is not good, in consequence of containing a considerable quantity of sugar, which, in the temperature of the stomach, running rapidly into the acetous fermentation, is the cause of flatulence, heartburn, and other distressing affections.

Almond Wine.

Boil four gallons of water with ten pounds of lump sugar, when it is cool add six pounds of good raisins chopped; put in a little yeast, stir it frequently, and, when it ferments, put it into a cask, with two sliced lemons with the rinds on, two ounces of sweet, and a quarter of a pound of bitter almonds pounded, to every gallon. Bottle in four or five months.

Ginger Wine.

Fourteen pounds of raw sugar to six gallons of water, put them together cold, with four or five whites of eggs well beaten; boil and scum a quarter of an hour over a gentle fire; pour the liquor into a tub, and, when cold, add the juice of eight lemons; boil the rinds well in two quarts of water, with eight ounces of good ginger a little bruised: when cold put all together into a cask, with two pounds of good raisins chopped, and six spoonfuls of yeast. The cask must be dry and hot, and completely filled with the wine; close it in a few days, and bottle it in a month.

Another way.

To every gallon of water put three pounds and a half of lump sugar, and one ounce and a half of bruised ginger; boil it twenty minutes, and add to every gallon of boiling hot

liquor the rind of two lemons, and one Seville orange. When it is about new milk warm, add two or three spoonfuls of good fresh yeast; boil the juice of the lemons and orange with a little sugar, and put it to the liquor after it has been in the cask two or three days. More oranges and lemons would make it better, and a few cowslip peeps would make it a fine colour.

Elder Wine.

Pick the elderberries when full ripe, put them into a stone jar and set them in the oven, or a kettle of boiling water, till the jar is hot through; take them out and strain them through a coarse cloth, wringing the berries, and put the juice into a clean kettle: to every gallon of juice put four pounds of fine Lisbon sugar, one ounce of cloves, and two ounces of bruised ginger, let it boil, and scum it well. When it is clear and fine, pour it into a tub; when of a proper warmth proceed as for other made wines.

Elder Flower Wine.

Three pounds of lump sugar to every gallon of water, put them together cold, with whites of eggs beaten; boil twenty minutes, taking off the scum as it rises; when nearly cold add to every six gallons a quarter of a peck of elder flowers picked from the stalks.

and a toast with yest: let it work two days, then put it into the cask with half an ounce of isinglass; and, to every gallon, one pound of good raisins, and a lemon sliced. Rince the cask with brandy.

Currant Wine.

Six pounds of red currants, and six quarts of water. In five or six days strain, and to every quart of liquor put one pound of lump, or raw sugar, with a little raspberry juice and brandy; put into the cask a little isinglass.

Strawberry Wine.

One quart of strawberries bruised, and one quart of cold water. The next day strain the liquor, and to every gallon put three pounds and a half of lump sugar, a little isinglass, and a small quantity of brandy; let it stand three months, then bottle it.

Cowslip Wine.

Four gallons of water, twelve pounds of sugar, the whites of six eggs well beaten; stir them together cold, then boil them twenty minutes; when nearly cold put to it two pecks of peeps, the peels of nine lemons and three Seville oranges pared very thin, two spoonfuls of good yest; let it stand three days in the tub, stirring it twice a day: add the juice of the lemons and oranges, and put

it into the cask ; squeeze the peeps, and stir it with a stick five days ; then stop it close. It may be bottled in three months.

Another way, made with cold water.

To every gallon of water put four pounds of lump sugar, stir it well till all is dissolved : to every quart of water put a quart of peeps, put them into a tub and pour the liquor upon them. Put an orange and a lemon to every gallon, pare the rinds thin and squeeze in the juice, and two spoonfuls of good yest ; stir it once a day for a week, then stop it closely up, and bottle it in three months.

Another way.

To ten gallons of water put twenty-seven pounds of lump sugar, let it boil an hour and scum it well ; when it is taken out of the boiler put to it eighteen lemons, and the same quantity of Seville oranges sliced. When you can bear your hand in squeeze out the juice from them, and, when about new milk warm, add a little more yest. Dissolve an ounce of isinglass in a quart of water, and put it into the liquor when it is quite cold ; let it stand twenty-four hours, then put it into the cask with half a strike of peeps. The cask should be rinsed with brandy, and should hold two gallons more than the quantity you make. Stir it well with a stick two or three

times a day for three or four days, then stop it closely up, let it stand four months, and then bottle it.

Raisin Wine.

Seven pounds of raisins chopped to one gallon of water, put them into a tub and stir it three times a day for six weeks, then boil two ounces of hops to eighteen gallons; add what brandy you please, a quart to eighteen gallons will make it good. It must remain in the barrel eight months.

Another way.

To one hundred and twelve pounds of Malaga raisins put sixteen gallons of water that has been boiled and stood till nearly cold, add four ounces of fine hops, stir it every day for a fortnight. When it has done fermenting put one pound of sweet, and half a pound of bitter almonds, with one quart of brandy; put the bung in lightly, and by degrees stop it close. Bottle in eight months.

Orange Wine.

Eight Seville oranges and three pounds of lump sugar to a gallon of water. Put the sugar into the cask in as large lumps as the bung-hole will admit; peel the oranges as thin as possible, cut them in two, and squeeze the juice through a cheese cloth into the cask;

when the pulp has been well squeezed put it into some water and squeeze it again: put the peel into an earthen pot full of water, let it stand all night, then put the water into the cask; put more water to the peel, let it stand till the next day, and so continue every day till the cask is full. Do nothing at it for two or three weeks, in that time it will begin to work, then take off the scum, and fill it up with brandy: in two or three weeks more do the same, then fasten it up. It must sometimes be looked at, and, if shrunk, filled up with brandy. It must be made in March or April. If it is a large cask add a pound of sugar-candy, if a small one a less quantity. When it has been made a month put in two or three ounces of isinglass dissolved in a little of the wine. It will be ready to bottle in December.

Lemon Wine.

This may be made the same way, only using six lemons to the gallon.

Orange Wine, another-way.

Put twelve pounds of the best powder sugar, with the whites of eight or ten eggs well beaten, into five gallons of spring water, and boil three quarters of an hour; when cold put into it six spoonfuls of yest, and the juice of twelve lemons; the peels must stand

with two pounds of white sugar in a quart of water, and in the morning scum off the top, and then put it into the liquor; add the juice and rinds of fifty oranges, but not the white parts of the rinds, let it work all together two days and two nights; then add two quarts of raisin or white wine, and put it into a cask; be sure to fill it; in a fortnight bung it up.

Gooseberry Wine.

Gather half ripe gooseberries in dry weather, pick them, bruise a peck in a tub, and press them as much as possible without breaking the seeds; when you have pressed out all the juice, to every gallon of gooseberries put three pounds of fine powder sugar, stir it all together till the sugar is dissolved, then put it in a cask, which must be quite full. If ten or twelve gallons, let it stand a fortnight; if a twenty gallon cask, five weeks. Set it in a cool place, then draw it off from the lees, clear it of the lees, and pour in the clear liquor again. If it be a ten gallon cask, let it stand three months; if a twenty gallon, four months; then bottle it.

Apricot Wine.

Wipe clean, and cut twelve pounds of ripe apricots; put two gallons of water, and let them boil till the water has imbibed the flavour of the fruit; then strain the liquor

through a hair-sieve, and put to every quart of liquor six ounces of loaf sugar : after which boil it again, scum it, and, when the scum has ceased to rise, pour it into an earthen vessel. The next day bottle it off, putting a lump of sugar in every bottle.

Blackberry Wine.

Gather the berries ripe on a dry day, weigh and bruise them, and put them into a vessel that has a cock in it : to every eight pounds of fruit put a gallon of well scummed boiling water, let it stand two days, draw it off through a jelly-bag, and to every gallon of liquor put three pounds and a half of fine sugar, and half a pint of sloe or damson juice ; to every six gallons put a quart of brandy, fill up the vessel and stop it close, the longer it stands the better : when you bottle it put a lump of sugar into each bottle.

Ginger Beer.

One ounce of powder ginger, one ounce of cream of tartar, a large lemon sliced, two pounds of lump sugar, and one gallon of water ; mix and simmer over the fire half an hour, and ferment with a spoonful of yest ; bottle in stone bottles.

Another way.

Eight gallons of water, twelve pounds of

lump sugar, seven ounces of ginger bruised, and the peel of ten lemons to be boiled one hour. When cool add the juice of the lemons ; put it into a cask with a quarter of a pound of yest ; fill up every day for a week, bung up for another, and then bottle it.

Another way.

Seven gallons of water, ten pounds of lump sugar, and two ounces and a half of bruised ginger ; boil an hour ; add the whites of five eggs well beaten whilst it is boiling ; then strain it into a tub, and let it stand till cold ; put it into a cask with the juice and rind of twelve lemons ; let the juice be strained ; fill the cask, and put in one spoonful of yest at the top. It will be ready for bottling in a fortnight, and very soon fit for use.

Spruce Beer.

Pour eight gallons of cold, and eight gallons of boiling water into a barrel, add twelve pounds of treacle, with about half a pound of the essence of spruce ; and, on its getting a little cooler, half a pint of good ale yest. The whole being well stirred, or rolled in the barrel, must be left with the bung out for two or three days ; after which, the liquor may be immediately bottled, well corked up, and packed in saw-dust or sand, when it will be ripe, and fit to drink, in a fortnight. It

should be drawn off into quart stone bottles, and wired.

Treacle Beer.

Into two quarts of boiling water put one pound of treacle, stir them together till they are well mixed; then add six or eight quarts of cold water, and a teacupful of yest; put it in a clean cask, cover it over with a coarse cloth two or three times doubled, and it will be fit to drink in two or three days. It may be also bottled. The second and third time of making, the bottom of the first beer will serve for yest. If made in large quantities, or intended for keeping, put in a handful of hops, and another of malt; and, when done working, stop it up close. This is the cheapest way of making treacle beer, but raisins, bran, wormwood, and spices, may be added to the taste, bruised and boiled in water, before the treacle is added.

Imperial Water.

Seven quarts of water, two ounces of cream of tartar put into the water cold, one pound of lump sugar, one ounce of bruised ginger, and one lemon sliced; boil a quarter of an hour, strain, and, when almost cold, add two table-spoonfuls of yest: the next day take off the yest, and bottle. It must be boiled in a tin kettle or saucepan.

Mead.

Three pounds and a half of honey to every gallon of water, to be put together cold ; keep back a few pints of the water, and add it to the liquor by degrees as it boils (it helps to clear it) a little before it boils scum it ; boil it nearly an hour, taking off the scum as it rises ; about ten minutes before it is taken off the fire add one pound of lump sugar to every five gallons ; pour it into the working tub with one lemon sliced to every gallon : when cool put a little yest on a toast ; stir it sometimes, and in two days put it into the cask with two ounces of bruised ginger to every five gallons, tied in a muslin bag. Bottle in three months. Put a pint of brandy to every five gallons when the mead has done working.

Almond Posset.

Grate the crumb of a penny loaf very fine, pour a pint of boiling milk upon it, let it stand two or three hours, then beat it exceedingly well ; add to it a quart of good cream, four ounces of almonds blanched, and beat as fine as possible with rose water ; mix them all well together and set them over a very slow fire ; boil them a quarter of an hour, then set it to cool ; beat the yolks of four eggs, and mix them with the cream ; when it is cold sweeten it to the taste ; then stir it over a

slow fire till it grows pretty thick, but do not let it boil, it will curdle; then pour it into a bowl: when you send it to the table put in three macaroones to swim on the top.

Wine Posset.

Take a quart of new milk and the crumb of a penny loaf, and boil them till they are soft; when you take it off the fire grate in half a nutmeg, and sugar to the taste; then put it into a china bowl, and put in it a pint of Lisbon wine carefully, a little at a time, or it will make it curd hard and tough; serve it up with toast and butter upon a plate.

Ale Posset.

Put a little white bread in a pint of good milk, and set it over the fire; warm a little more than a pint of good strong ale, with nutmeg and sugar to the taste, then put it in a bowl: when the milk boils pour it upon the ale, let it stand a few minutes to clear, and the curd will rise to the top; then serve it up.

Lemon Posset.

Grate the crumb of a penny loaf very fine, and put it into rather more than a pint of water, with half a lemon peel grated, or sugar rubbed upon it to take out the essence; boil them together till it looks thick and clear, then beat it well. To the juice of half a

lemon put in a pint of mountain-wine, three ounces of Jordan almonds, and one ounce of butter beaten fine, with a little orange-flower water, or brandy, and sugar to the taste; mix it well, put it in the posset, and serve it up in a tureen or bowl.

Orange Posset.

Make this the same way as lemon posset.

To mull Wine.

Grate half a nutmeg into a pint of wine, and sweeten to the taste with loaf sugar; set it over the fire, and, when it boils, take it off to cool; beat the yolks of four eggs exceedingly well, add to them a little cold wine, then mix them carefully with the hot wine, a little at a time, then pour it backwards and forwards several times till it looks fine and bright, then set it on the fire and heat a little at a time for several times till it is quite hot and pretty thick, and pour it backwards and forwards several times; then send it up in chocolate cups, and serve it up with dry toast cut in long narrow pieces.

To mull Ale.

Put a pint of good strong ale into a saucepan, with three or four cloves, nutmeg and sugar to the taste; set it over the fire, and when it boils take it off to cool; beat the

yolks of four eggs very well, mix them with a little cold ale, then put to it the warm ale, and pour it in and out of the pan several times, then set it over a slow fire and heat it a little; take it off again, and heat it two or three times till it is quite hot; serve it up with dry toast.

White Wine Whey.

Put a pint of skimmed milk, and half a pint of white wine into a basin, let it stand a few minutes, then pour over it a pint of boiling water, let it stand a little, and the curd will gather in a lump and settle to the bottom, then pour the whey into a china bowl, and put in a lump of sugar, a sprig of balm, or a slice of lemon.

An easy and expeditious way of making Yest.

Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water, for an hour; when milk warm, bottle and cork it close; it will be fit for use in twenty-four hours. One pint of it will make eighteen pounds of bread.

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